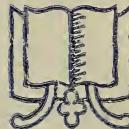


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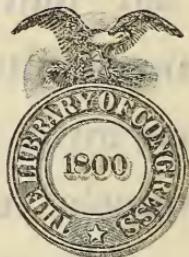
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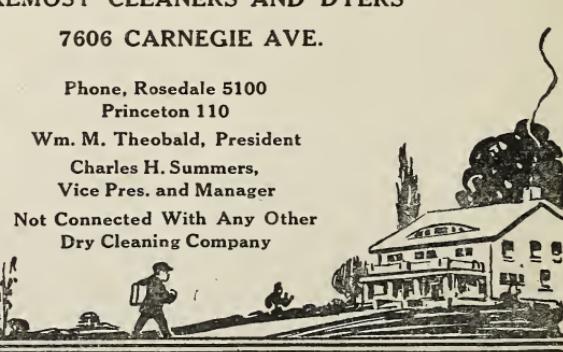
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C O N T E N T S

Cocktails	7
Soups	9
Fish and Shell Fish.....	15
Meat, Meat Substitutes and Poultry.....	19
Vegetables and Macaroni	29
Entrees	35
Salads and Salad Dressings.....	39
Eggs	51
Cheese	53
Sandwiches	57
Bread	61
Breakfast Cakes, Rolls, Biscuits, Etc.....	69
Pies	75
Puddings and Sauces	81
Creams, Ices and Desserts.....	93
Cakes and Icings	101
Small Cakes, Cookies and Doughnuts.....	121
Shortcake	127
Jellies, Preserves and Canning	129
Pickles and Relishes.....	133
Beverages	140
Confectionery	141
Miscellaneous	144

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COCKTAILS

MINT COCKTAIL

One can Hawaii pineapple, 2 oranges, sweeten to taste and flavor with after dinner mints, crushed. Sprinkle a little pulverized sugar over also.

—Mrs. J. A. Green.

JELLO-FRUIT COCKTAIL

Dissolve 1 pkg. orange Jell-O in a pt. of boiling water. Stand in a cold place. Cut baskets out of oranges. Save the pulp and juice, and add $\frac{1}{2}$ cup pineapple cubes, $\frac{1}{2}$ cup white grapes cut in halves and seeded, $\frac{1}{2}$ cup Maraschino cherries, and $\frac{1}{2}$ cup sugar. When Jell-O begins to thicken add the fruit and set in a cold place. Serve in orange baskets or in sherbet glasses. Any fresh fruit can be used.

OYSTER COCKTAIL

Mix 2 tsp. grated horseradish, $\frac{1}{4}$ tsp. tobasco sauce, 2 tblsp. tomato catsup, juice of 2 lemons, about 1 tsp. salt. Serve with raw oysters.

—Mrs. Perry L. Hobbs.

OYSTER COCKTAIL

One pt. oysters, 1 cup tomato catsup, 1 pimento, sliced; 1 tblsp. horseradish, Worcestershire and cayenne pepper to taste, juice of $\frac{1}{2}$ lemon.

OYSTER COCKTAIL

Put into long stemmed glasses small oysters. To each glass add 1 tblsp. lemon juice, pinch salt, dash of paprika, 1 tblsp. catsup, $\frac{1}{2}$ tblsp. horseradish and a drop of tobasco. Serve with salted wafers.



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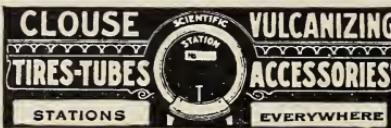
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SOUPS

CREAM ASPARAGUS

One large bunch asparagus cut into small pieces, keeping the head of asparagus by itself. Boil the heads and other in separate dishes. When very tender put the stalk part through colander. Put into double boiler 1 qt. milk, heat, then add 1 tblsp. cornstarch, pinch of salt, $\frac{1}{4}$ tsp. white pepper, big piece of butter. When creamy add the asparagus, both the strained and head tops, a dash of nutmeg. Serve cubes of hot buttered toast. This amount serves six persons.

—Mrs. John Schmehl.

CREAM OF CELERY SOUP

Two cups white stock, 3 cups celery cut in inch pieces, 2 cups boiling water, 1 sliced onion, 2 tblsp. butter, 3 tblsp. flour, 2 cups milk, 1 cup cream, salt and pepper. Parboil celery in water 10 minutes. Drain, add stock. Cook celery until tender and rub through sieve. Scald onion in milk. remove onion, add milk to stock, bind, add cream and season with salt and pepper.

—Mrs. F. H. Waterman.

CREAM OF CELERY SOUP

Cut down 1 large stalk of celery including all the tops. Cover with water and boil for half an hour. Strain and add 1 pt. cream sauce, made by rubbing 1 tblsp. each of flour and butter together over fire and gradually adding 1 pt. hot milk. Stir all over the fire for 5 minutes. Season with salt and pepper.

—Miss Helen Sheridan.

CREAM OF CELERY SOUP

Cut up 1 large bunch of celery into small pieces, cook in boiling water until tender. Then mash through a colander. Put 1 pt. milk, 1 pt. cream into double boiler, bring to boiling point. Then 1 tblsp. cornstarch, $\frac{1}{4}$ tsp. white pepper, salt, big lump of butter. Then add the mashed celery. Cut up green part tops of celery and add to cooked milk, just before serving.

—Mrs. John Schmehl.

CLAM SOUP

Six large clams, 1 cup diced potatoes, 2 tblsp. onion, cut fine, 1 tblsp. cut parsley, 1 tsp. salt, $\frac{1}{8}$ tsp. pepper, $\frac{1}{8}$ tsp. thyme, 3 cups water, 1 cup milk. Put potatoes and onions on to boil. When tender add clams chopped fine with the parsley, salt and pepper. Boil 3 minutes. You can also add egg noodles.

—Mrs. Chas. Musselman.

CONSONNÉE SOUP

Chop 1½ lbs. lean beef, 1 onion and a carrot together; stir in 1 egg, shell and all; then add 3 qts. cold stock, put in a granite or porcelain kettle and let it come to a boil. Skim thoroughly. Boil slowly for 15 or 20 minutes, then strain through a cloth, and the consomme is ready to serve. If due attention is given to this soup it will be as clear as amber.

—Mrs. W. H. Valway.

MILK AND EGG SOUP

One qt. milk, 2 eggs, $\frac{1}{2}$ cup flour, 1½ tsp. salt, a dash of paprika, $\frac{1}{2}$ tsp. nutmeg, 1 tblsp. cut parsley or chives. Put the milk on to heat; when it comes to the boiling point set the pan in boiling water. Mix the flour with a little cold water until thick and smooth; to it add the eggs, and beat well for 2 minutes; then add slowly to the hot milk; add salt, paprika.

PEANUT-BUTTER SOUP

Three cups milk, 1 cup hot water, $\frac{1}{2}$ cup peanut butter, 1 tsp salt, $\frac{1}{2}$ tsp. nutmeg, 1 tblsp. cornstarch, a dash of pepper. While the milk is heating mix the peanut butter with the hot water until smooth; then add to the boiling milk; mix the cornstarch with a little cold milk, and add to the hot milk; add the salt, pepper and nutmeg; boil for 3 minutes. Serve with small crackers.

CELERY SOUP

One large stock celery, 2 qts. broth (chicken preferred). Cook tops of celery in broth, strain and cut celery in small dice and cook 15 minutes; add 1 qt. white sauce, salt, pepper and paprika. White Sauce: $\frac{1}{2}$ cup flour, 2 tblsp. butter, melt butter, add flour, stir into 1 qt. of hot milk.

—Mrs. Marie Beck.

TOMATO BISQUE

One qt. can of tomatoes, put on stove with a pinch of baking soda. Place in double boiler 1 qt. milk, 1 pt. cream, piece of butter size of a walnut, tblsp. flour, salt and pepper to taste. Just before serving combine two mixtures.

—Mrs. Jane D. Pierce.

TOMATO SOUP

Stew 1 pt. tomatoes for half an hour and add $\frac{1}{2}$ tsp. soda. Stir until froth disappears and strain. Set on stove and add $\frac{1}{4}$ cup fine cracker crumbs, 1 tsp. butter. Lastly stir in 1 pt. boiling milk.

—Mrs. Will S. Campbell.

CREAM OF TOMATO SOUP

Strain through a sieve a qt. of ripe tomatoes. Season with salt, pepper, a pinch of ginger and a little sugar. Sprinkle $\frac{1}{4}$ tsp. soda over this and heat; do not boil. Into another vessel put the same amount of milk, a cup to each cup of tomatoes. Make a paste of a tblsp. of butter and flour and thicken milk and let boil. Remove this from the flame and pour into it very slowly the tomato liquid. Never boil the mixture. Serve at once. A tblsp. of whipped cream to each serving adds greatly.

—Mrs. O. C. Saum.

VEGETABLE SOUP

Three qts. of stock, $\frac{1}{4}$ head cabbage, 1 carrot, 3 onions, 3 potatoes, chopped; 1 cup tomatoes, 2 stalks celery cut fine; add to the stock and boil 1 hour; season to taste. If liked $\frac{1}{2}$ cup uncooked rice may be added.

—Mrs. W. H. Valway.

VEGTABLE SOUP

Put a small soup bone in cold water. Let simmer for 3 hours. Add to this 1 onion, 1 carrot and 1 potato which has been chopped fine and $\frac{1}{4}$ cup rice. Peas, corn, tomatoes and chopped celery may also be added. Season with salt, pepper and a little sugar.

SPINACH SOUP

Four cups white stock, 2 qts. spinach, 3 cups boiling water, 2 cups milk, $\frac{1}{4}$ cup butter, $\frac{1}{3}$ cup flour, salt, pepper. Wash, pick over and cook spinach 30 minutes in boiling water to which has been added $\frac{1}{4}$ tsp. powdered sugar and $\frac{1}{8}$ tsp. soda. Drain, chop and rub through sieve. Add stock, heat to boiling point, bind, add milk, and season with salt and pepper.

—Mrs. F. H. Waterman.

SOUPS

SOUPS

FISH AND SHELL FISH

FISH AND SHELL FISH

BAKED WHITE FISH

Sprinkle the fish with salt and fill with stuffing, and sew or skewer the edges together. Cut gashes on each side across the fish and put strips of salt pork into them. Grease the baking sheet and place the fish on it; dredge with flour, salt and pepper, and put the sheet into a baking pan with pieces of pork fat. Baste every 10 minutes. Serve with a sauce. For fat fish do not use so much pork.

Stuffing for Fish

Two c. bread crumbs, 1 tsp. onion juice, $\frac{1}{2}$ tsp. salt, 1 tsp. chopped parsley, $\frac{1}{8}$ tsp. white pepper, 1 tsp. capers or chopped pickle, Cayenne, $\frac{1}{4}$ c. melted butter.

Sauce for Fish

One pt. boiling water, $\frac{1}{2}$ tsp. salt, $\frac{1}{3}$ or $\frac{1}{2}$ c. butter, 1 tblsp. lemon juice or vinegar, $\frac{1}{4}$ c. flour, Cayenne, 1 tblsp. chopped parsley.

Prepare in the same way as white sauce. Hard-cooked eggs may be chopped or the white sliced and the yolks pressed through a sieve and added to the sauce.

—Miss Ivy Kraft.

CHICKEN A LA KING—(Made of Tunny Fish)

One pt. white sauce, 1 can tunny fish, 1 can mushrooms, 1 small can sweet peppers, mix, add yolks of 2 eggs just before taking from fire, serve on toast.

—Mrs. W. W. Holliday.

FRICASSED OYSTERS

Two tblsp. butter, 1 pt. oysters, 1 tsp. salt, pepper, cayenne. Place all the ingredients except the oysters in a chafing dish or covered pan. When hot add oysters and shake the pan constantly. When the oysters are cooked firm, drain them and place them where they will keep hot. Add enough cream to the liquid to make one cup and use it in the following sauce: 2 tblsp. butter, 2 tblsp. flour, 1 cup cream and liquid, 1 tsp. lemon juice, 1 egg, salt and pepper. Cook ingredients except egg and lemon juice as a white sauce. Beat the egg until light and pour the hot sauce over it gradually. Add the oysters and lemon juice gradually and when hot serve on toast or in patties.

—Miss Ivy Kraft.

LOBSTER NEWBURG (For Three People)

Two medium sized lobsters, 2 oz. sweet butter, 1½ pt. cream, 6 yolks of eggs, 1 glass sherry, 1 pinch cayenne pepper, salt to season; boil live lobsters for 25 minutes in salt water with parsley, cool; remove from shell and cut in slices. Fry in sweet butter with pinch of cayenne pepper and salt to season, cover with cream and let simmer for 5 minutes, remove from stove and let stand for 3 minutes, whip egg yolks and add a little cream, add cream and yolks of eggs, also sherry to taste, add very slowly. If too thick add a little cream; if too thin add a little egg yolk. Serve with hot toast.

—Henri S. Rigo, Chef-Steward, The Hollenden Hotel.

LOBSTER A LA NEWBURG

Two lbs. lobster, ¼ cup butter, ½ tsp. salt, few grains cayenne, 2 egg yolks, slight grating nutmeg, 1 tblsp. sherry, 1 tblsp. brandy, ⅓ cup thin cream. Remove lobster meat from shell and cut in slices. Melt butter, add lobster and cook 3 minutes. Add salt, cayenne, nutmeg, sherry and brandy; cook 1 minute, then add cream and yolks of eggs slightly beaten and stir until thickened. Serve with toast. You may also use green peppers.

—Mrs. Harry L. Davis.

SALMON LOAF

Remove skins, bones, etc., from a can of salmon, mix into this 1 tblsp. of melted butter (not hot); beat 2 eggs lightly and add to them 1 cup fine bread crumbs with pepper and salt; add to fish, put in mold or in buttered dish in form of a mold, and steam 1 hour.

SAUCE FOR SALMON LOAF

One cup boiling milk, thicken with 1 tblsp. cornstarch and 1 tblsp. of butter rubbed together; add the liquor of the salmon; add 1 egg beaten light, little pepper; put egg in last. Pour over loaf.

—Mrs. J. A. Green.

SALMON LOAF

Bone and mash 1 can salmon; mix 1 cup bread crumbs, salt and pepper with salmon; mix 1 tblsp. butter and 1 tblsp. flour together and stir into 1 cup boiling milk and mix with salmon. Bake on greased plate 15 minutes. Bake on same plate you serve from.

—Mrs. Will S. Campbell.

SCALLOPED OYSTERS

One pt. oysters, yolk 1 egg, $\frac{1}{2}$ cup milk or cream, salt, pepper and lemon juice, $\frac{1}{2}$ cup oyster liquor, celery extract, 2 tblsp. butter, 1 tblsp. flour. Heat the drained oysters in tblsp. butter; also beat together 1 tblsp. butter, flour, liquor, milk, egg and seasoning. Also heat together 1 qt. bread crumbs, 2 tblsp butter, salt and pepper. Place crumbs in dish, then oysters and sauce, then more crumbs and remainder of sauce; bake about 20 minutes in sharp oven or until a nice brown.

—Mrs. Jennie Jackson.

BAKED SALMON

One can salmon, 4 eggs beaten light, 4 tblsp. melted butter (not hot), $1\frac{1}{2}$ cups fine bread crumbs, season with pepper and salt; chop fish fine, rub butter in until smooth. Stir everything together and bake.

SAUCE

One and one-half cups of milk heated to a boil, thickened with 1 tblsp. of cornstarch, liquor from salmon, 1 tblsp. butter, 1 raw egg. Put egg in last very carefully. Boil 1 minute, salt to taste. Pour over salmon.

—Mrs. Perry L. Hobbs.

STEAMED SALMON LOAF

One lb. can of salmon, $\frac{2}{3}$ cup bread crumbs, 2 eggs beaten lightly before adding to mixture, 2 tblsp. melted butter, 1 tblsp. minced parsley, $\frac{1}{2}$ tsp. of salt, pepper and mace. Steam 1 hour.

DRESSING

One cup milk thickened with 1 tsp. cornstarch, lump of butter; strain liquor from fish and add to thickened milk just before serving.

—Mrs. John Schmehl.

TUNNY FISH ON TOAST

Drain off oil, steam thoroughly, place on toasted bread and serve with cream sauce.

—Mrs. Carroll.

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MEATS, MEAT SUBSTITUTES, POULTRY, ETC.**FILET MIGNON UNIVERSITY**

Saute a small tenderloin; when done place on a platter with an artichoke bottom filled with macedoine; put perigord sauce over it. Garnish steak with 3 strips of anchovies. Serve very hot with maitre de hotel sauce.

—The University Club, City.

LAMB WITH GREEN BEANS

One lb. neck of lamb (left in 1 piece), 1 qt. green beans. Prepare the beans. Place them with the meat in a kettle and cover with water. Boil until the meat is tender. To serve, place meat on large platter and bank the beans around it as a garnish.

—Mrs. Frank Kraft.

LAMB STEW

Breast of lamb cut in small pieces, brown slowly with a little butter in an iron kettle. When well browned take out and place in stew pan with 2 carrots, 1 onion and 1 green pepper. Cover with water and stew slowly till well done. May put in dumplings if desired.

—Mrs. Martha Martin, Woman's Club.

PORK CHOPS

Take as many chops as desired, have cut thick; salt and pepper them and place in roasting pan. Then lay a thick slice of potato on each chop, add salt, then a thick slice of unpeeled tomato, add salt; 1 ring of green pepper on top of tomato. Then sprinkle chopped or grated onion on top. Put almost enough water to cover meat and cook slowly for 3 hours.

—Mrs. A. F. Arthur.

A DELICIOUS WAY FOR COOKING PORK CHOPS

Two lbs. or less of pork chops, potatoes, seasoning, pepper and salt, milk to cover. Peal and slice potatoes, place layer of potatoes in bottom of pan or baking dish; over this place a layer of chops, then a layer of potato. Cover with milk and season, and bake for $\frac{3}{4}$ hour. Serve from baking dish.

—Mrs. F. F. Conner.

PLANK STEAK EN CASSEROLE

Cut steak in pieces ready to serve. Roll in flour, fry in butter and bacon drippings until well browned on both sides. Remove steak to casserole and add 1½ cups boiling water in spider; thicken with 1½ tblsp. flour made smooth, to which is added 3 tblsp. tomato catsup and 1 tblsp. Perrin's sauce. Allow to boil up well, pour over steak and bake 1½ hours in slow oven.

—Mrs. John D. Anderson.

HAMBURG STEAK

To make Hamburg steak palatable mix a tblsp. flour with ½ cup milk and add to the meat before frying. A little onion also helps. This makes the meat moist and is better baked in a shallow pan than fried.

—Mrs. Lucy S. Brooks.

PORTERHOUSE STEAK, BROILED

Trim off superfluous fat. Grease broiler with some of the fat, place meat in broiler. Broil over a clear fire, turning every 10 seconds for the first minute to sear surface, thus preventing escape of juices. After first minute turn occasionally until well cooked on both sides. Steak cut 1 inch thick will require about 7 minutes if liked rare; about 9 minutes if well done.

—Mrs. H. J. Hartzell.

TO COOK ROUND STEAK IN A MOST APPETIZING MANNER

Two lbs. round steak or less, 1 tblsp. lard or butter, 1 carrot, 1 onion, 1 green pepper, 1 can tomato soup, seasoning, salt and pepper. Take a 2-lb. round steak about an inch thick, rub flour on both sides. Melt on pan 1 tblsp. lard or butter, then place steak on pan and brown on both sides. Slice thin over steak 1 carrot, 1 onion, and 1 small green pepper. Over this pour one can of tomato soup and season. Pour over all enough water to fill pan. Cover tightly and simmer gently on top of stove for ½ hour without turning. This is sufficient to serve six people.

—Mrs. F. F. Conner.

STEAMED STEAK

One lb. round steak cut into individual pieces. Fry small onion. Season steak and dip in flour. Fry brown, make gravy and pour over all. Put into bowl and steam 2 hours. Adding tomato or catsup improves it.

—Mrs. S. R. Green.

SPANISH STEAK (or Creole)

Select 2 or 3 lbs. of sirloin or round steak, about 1 inch thick. Clip all around to keep from curling. Place in deep earthen dish or casserole. Cover with a sauce made as follows: One pint can tomatoes (or 4 or 5 large fresh ones, skinned); $\frac{1}{2}$ cup water, 2 finely chopped onions, 1 finely chopped sweet green pepper, $\frac{1}{2}$ tsp. paprika, salt and pepper to taste. Bake in a covered dish in a moderate oven for 3 hours, adding a little water occasionally, so that when the meat is cooked there will be $\frac{1}{2}$ pint of gravy. Thicken this gravy with a little cornstarch dissolved in cold, sweet milk. Make a drop dumpling crust as follows: Two eggs, whites and yolks (beat separately); $1\frac{1}{2}$ cups sweet milk, 2 tbbsp. of the gravy, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. sugar. Stir well. Then add $1\frac{1}{2}$ cups flour into which has been sifted $1\frac{1}{2}$ tsp. baking powder. The batter should run thickly but smoothly from the spoon. Drop the batter with a spoon over the meat and gravy, returning to a medium oven. Bake until a rich golden brown. To serve: Lift out the dumpling crust, arrange on platter, garnish with parsley. Add a little finely minced parsley to the meat and gravy. (Do not stir it in, however). Plain baked or boiled Irish potatoes are served with this meat course.

—Mrs. W. Harper.

JELLIED VEAL

Six lbs. of veal, salt, pepper, 1 tsp. sage, 2 tsp. whole mixed spices. Cook until meat is tender. Remove from kettle and when cold cut meat in small pieces. Save the liquor, adding water enough to make 2 qts. Strain and heat, adding 1 box Knox gelotine which has been previously soaked in $\frac{1}{2}$ cup cold water for a few minutes. Mix meat and liquor together. Now place pimentoes and chopped olives in the bottom of individual molds and fill with mixture. When served sprinkle with chopped parsley. This makes 40 molds.

VEAL LOAF

One lb. veal, $\frac{1}{2}$ lb. pork, $1\frac{1}{2}$ lb. beef, 6 crackers, salt, pepper and nutmeg, 4 eggs, 1 cup water. Mix thoroughly, form a loaf, roll in cracker crumbs, put in frying pan with a piece of butter. When brown pour a little boiling water over it, and baste. Leave in moderate oven 1 hour.

—Mrs. C. L. Fleidner.

VEAL PIE

Three lbs. veal from thick shoulder cut in small pieces, brown well, cover with boiling water, season and cook till tender. Remove meat and thicken gravy. Return meat and keep hot. Two cups flour, 2 tsp. baking powder, 1 tsp. salt, 2 tsp. sugar, 1 tblsp. lard worked in, 1 cup milk. Fill shallow pan with hot meat and gravy and drop dough in by spoonfulls until top is covered, leaving space in center for steam to escape. Bake 15 or 20 minutes.

—Mrs. Laura Anderson.

VEAL STEW

Cut $\frac{1}{2}$ lb. salt pork into small bits. Put into large stew kettle and fry to a delicate brown. Add 4 lbs. veal from the shoulder cut into pieces for serving. Cover with cold water, bring quickly to boiling point, skim and let simmer until tender. When nearly tender add salt, pepper to taste, parboiled potatoes and a dumpling mixture cut in rounds. After dumplings are in, boil 10 minutes without lifting cover.

—Woman's Suffrage Party.

DUMPLINGS

One pt. flour, 1 tsp. baking powder, $\frac{1}{8}$ tsp. salt. Sift. Beat 1 egg and stir into flour. Use enough water to make a stiff dough. Boil 15 minutes.

—Mrs. Arnold Cornell.

CHILE CON CARNE

One and one-half lbs. beef cut in small pieces, browned in butter; 2 onions, 3 green peppers, 1 can tomatoes, 1 can kidney beans, 2 tblsp. chille powder, 5 tblsp. flour, 4 tblsp. vinegar. Chop vegetables. Cook all but beans, tomatoes and vinegar for 2 hours, add tomatoes, cook 10 minutes; add beans and vinegar and cook 5 minutes.

—Mrs. Flora Harroff Andrews.

GREAT AMERICAN WHAT-IS-IT

Cold roast beef cut in small pieces. Cover with stock or water and add chopped onion, carrot, parsley, celery and tomato. Let simmer 1 hour and thicken with flour. Season with salt, pepper and a few drops of Worcestershire sauce. Brown with a little kitchen bouquet.

—Mrs. J. E. Allport.

BEEF LOAF

One lb. ground round steak, $\frac{1}{4}$ lb. ground salt pork, 1 egg, $\frac{1}{2}$ cup bread crumbs, $\frac{1}{4}$ cup milk, 1 small onion chopped fine. Salt and pepper to taste. Mix well and form into a loaf, place in an iron spider in which has been melted a large piece of butter. Pour over this 1 pt. stewed tomatoes. Bake 1 hour, basting frequently. When ready to serve, pour any tomatoes left in the pan around the loaf on the platter.

MEAT LOAF

One and one-half lbs. meat, veal or beef; $\frac{1}{4}$ lb. salt pork with meat ground; 1 egg, $\frac{1}{2}$ cup bread crumbs, $\frac{1}{2}$ cup milk, 1 green pepper chopped fine, pepper and salt to taste. Mix all together. Mold into loaf, bake slowly.

—Mrs. Bortz.

PEGGY'S DELIGHT

Two lbs. chopped steak, 2 heads celery, 6 good sized onions, $\frac{1}{2}$ lb. macaroni, 2 or 3 tblsp. butter, Campbell's soup. Put butter in spider and slice onions in. Fry light brown. Add chopped steak and simmer until well done. In the meantime cook the macaroni and sliced celery until well done, with salt and pepper to taste. Drain, mix with meat mixture and add 2 cans of Campbell's soup, and a dash of red pepper if desired.

—Mrs. A. K. Carrel.

BEAN LOAF (Meat Substitute)

To 1 qt. of cooked beans, mashed through a colander, add $\frac{1}{2}$ lb. peanut butter, 2 eggs, 1 cup bread or cracker crumbs, salt to taste, milk or water to make right consistency. Butter or oil may be added if one desires the loaf richer. For seasoning add pimento, celery, sage, savory, parsley or onions. Bake 1 hour. May be served either hot or cold, garnished with parsley and cucumber pickles, sliced crosswise. Split peas may be used in place of beans.

—Mrs. J. M. H. Frederick.

NUT LOAF (Meat Substitute)

To 1 lb. of chopped nuts, add $\frac{1}{2}$ lb. bread crumbs, minced onion or parsley, 2 eggs, milk or water to moisten. Peanut butter or grated cheese may be added if desired. Bake 1 hour. Serve with tomato sauce.

—Mrs. J. M. H. Frederick.

FRIED CHICKEN

Wash and clean chicken, then cut up in serving pieces and dip each piece in flour. Then have pan hot, containing melted butter. Fry quickly on both sides until brown. Add 3 cups water. Cook slowly for 2 hours on a low fire.

—M. M.

JELLIED CHICKEN

Cook the chicken in plenty of water until tender. Remove the meat from the bones and shred. Then put the meat back into the liquid and boil together. Season to taste. Add $\frac{1}{2}$ pkg. Knox gelatine. Put into molds and let stand until firm.

CHICKEN A LA KING

One boiled boned chicken cut in small pieces, 2 green peppers or 2 red pimentoes, chopped; 3 fresh mushrooms, sliced; 1 pt. cream, 2 oz. butter, 1 glass sherry, yolks of 3 eggs, whip with 1 tblsp. cream. Season with salt and paprika. Fry mushrooms, peppers and pimentoes in butter; add $\frac{1}{2}$ glass sherry, chicken and cream, seasoning. Let simmer for 5 minutes, remove from fire and add slowly yolks of eggs with cream. Let stand for 2 minutes and add sherry. Season to taste. Serve with hot toast, from chafing dish.

—Henri S. Rigo, Chef-Steward, The Hollenden Hotel.

CHICKEN A LA KING

One boiled chicken cut in cubes, $\frac{1}{2}$ pt. cream (or milk, creamed with butter and flour); 2 pimentoes, 1 small can mushrooms, 1 cup peas. Put chicken in stew pan, stir in cream, then add pimentoes, mushrooms and peas and let simmer until hot. Season with salt and pepper to taste. Serve on toast or in plate shells. This is for 1 chicken. If more is used, increase quantity of cream sauce and other ingredients.

—Mrs. C. Wagner.

CHICKEN RAGOUT

One chicken cooked until tender, cut in small pieces, and add 1 can French mushrooms cut in pieces. Make white sauce with 2 tblsp. butter, 2 even tblsp. flour. Add to this the chicken stock and a little cream or milk until right consistency. Stir chicken into this, put in baking dish. Put buttered bread crumbs on top and bake $\frac{1}{2}$ hour.

—Mrs. G. H. Thorne.

BAKED HAM

Slice of ham to serve 3 or 4 persons, 4 cloves stuck around in ham, 2 tsp. vinegar, 1 tsp. molasses, 1 cup hot water. Cover and bake $\frac{3}{4}$ hour.

—Mrs. O. J. Ford.

BOILED VEAL LOAF

About 4 lbs. of the shank of veal, boil with 2 onions, a few bay leaves, parsley, celery tops, until meat falls from bone, chop meat, strain the liquid free from bones. Season with salt, celery salt, red pepper, put in bread pan, pour liquid over.

—Mrs. H. G. Boon.

MEAT SUBSTITUTE

Into 2 cups of salted boiled rice stir 1 cup York State cheese cut in small pieces, 2 canned pimentoes; put through food chopper and 1 cup white sauce made of 1 cup milk, 1 tblsp. butter and 1 tblsp. flour. Put mixture in buttered dish and bake till cheese is melted.

STUFFED BAKED TENDERLOIN

Split good sized pork tenderloin but do not cut in two. Make bread dressing same as for roast turkey. Crowd all you can between halves of tenderloin. Fold together again and fasten with tooth picks. Bake till done.

—Mrs. P. B. Shirman.

MEAT SUBSTITUTE

To every egg use one tblsp. flour; beat the egg, flour and salt together. When smooth, add 2 tblsp. milk for each egg. Beat until batter becomes very light. Sour milk or buttermilk may be used instead of sweet milk. Fry in very hot lard about $\frac{1}{8}$ inch deep. An iron skillet will give best results. Turn and cut in pieces as it fries. Served with fruit, this makes a very palatable luncheon dish.

—Anna Scherff.

CHICKEN CORN-PIE

Take good sized chicken, not less than a year old; boil until tender; remove all bones; take liquor left from boiling chicken and make into a rich dressing. Season with salt, pepper and butter, add cream or milk; thicken with flour. Select 4 good sized ears of corn (fresh from the field if possible), and cut from cob. Put in baking dish, a layer of corn and then a layer of chicken, until dish is $\frac{2}{3}$ full. Over this add the thickened gravy. Pastry: Make a good baking powder biscuit dough, roll out and cover dish; or a better way and easier to serve, cut dough into small biscuits and lay on as close as possible. This dish makes a great hit in the country.

—Mrs. A. J. Watt.

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VEGETABLES AND MACARONI

BAKED BEANS

Pick over a qt. of white beans (navy I think are best) and put them to soak in cold water at night; in the morning turn off the water and put fresh water to them and parboil them until the skin will crack. Take them out of the water, rinse thoroughly and put a few in bean crock. Take a lb. of salt pork—part lean and part fat—score the rind and put half in crock with the few beans and put the rest of beans in crock, with the rest of pork on top. Add 3 tblsp. of brown sugar, fill crock with water, cover and bake 4 or 5 hours. Add a little water if they get too dry. They should be whole, well done and moist, and the "best ever was." If the pork does not make them salt enough, add salt with sugar.

—Grandma Axtel.

BOSTON BAKED BEANS

One qt. navy beans, $\frac{3}{4}$ lb. lean salt pork, 1 tsp. salt, $\frac{1}{4}$ tsp. pepper, $\frac{1}{4}$ tsp. dry mustard, 3 tblsp. molasses. Parboil beans with a pinch of soda, rinse and place in earthen bean pot, put in pork with rind side up. Bake about 7 hours in medium oven. Keep water level with top of beans.

—Mrs. Geo. W. Whiting.

CREAMED CABBAGE

One small head of cabbage, sliced or shaved thin; cook in salted boiling water (add a pinch of baking soda) until tender, drain and add to cabbage a tblsp. of butter, 1 tsp. of sugar; sprinkle over 1 tsp. of flour, salt and pepper to taste; mix well. Then pour over all, 1 cup of cream and $\frac{1}{2}$ cup of milk, set back on fire and let it come to a boil; serve hot.

—Mrs. W. H. Valway.

RED CABBAGE

Cut head of cabbage as for cold slaw, peel 3 sour apples, cut in pieces. Put a tblsp. of butter or lard into a stew pan, add the cabbage and apples; let steam 10 or 15 minutes, stirring frequently; then add a little salt, 4 tblsp. of vinegar, a tblsp. of sugar, a small piece of cinnamon bark; cover and simmer for 1 hour; a little flour can be added before serving if desired.

—Miss Jennie Ellenberger.

CARROTS

Scrape 2 qts. of carrots, cut into small pieces, cover with boiling water; boil slowly 2 hours (if water boils down add more boiling water). After boiling 2 hours add salt to taste, a piece of cinnamon bark, about 1 inch. Let boil another half hour, then add 1 tsp. sugar, 1 tsp. of flour, mixed with the butter. Boil a few minutes and serve.

—Miss Jennie Ellenberger.

CREAMED CARROTS

Wash and scrape as many carrots as you want, then cut them in little squares. Put them on to cook in water to cover them. Let the water all cook out, but be careful and not burn them. Salt and pepper them, add butter and milk (cream is better), set back on stove until they are boiling, then let simmer and keep hot until you are ready to serve them. Good, better, best.

—Grandma Axtel.

CARROTS AND TURNIPS A LA POULETTE

Clean carrots and turnips and cut into strips or fancy shapes, there should be $\frac{1}{2}$ cup carrots and $\frac{1}{2}$ cup turnips. Cook separately in boiling salted water until soft. Drain and add $1\frac{1}{4}$ cups of cooked peas. Reheat in a sauce made of 3 tbbsp. butter, 3 tbbsp. flour, 1 cup chicken stock and $\frac{1}{2}$ cup cream. Season to taste with pepper and salt and just before serving add yolks of 2 eggs and $\frac{1}{2}$ tbbsp. lemon juice.

—Mrs. John Crowell.

BAKED CORN AND MACARONI

One pkg. macaroni, 1 can corn, 1 egg, 1 pt. milk. Cook macaroni. Put layer of macaroni, then layer of corn, salt, pepper and butter. Then another layer of macaroni and corn. Beat egg and add milk and pour over and bake $\frac{1}{2}$ hour.

—Mrs. Brady.

CORN AND TOMATOES

Slice 1 large onion in butter until a light brown; 1 can of tomatoes, to which add tbbsp. of sugar, $\frac{1}{2}$ tsp. of baking soda, 1 cup of corn, 1 finely chopped green pepper, salt, pepper; turn all into pan with onion, and cook 10 minutes. Fresh corn and tomatoes may be used in season. Very good.

—Mrs. W. H. Valway.

HOMINY

One pt. dry hominy, 1 lb. salt pork, pepper and little salt. Wash hominy in several waters and soak over night. In morning add salt pork cut in inch pieces; season. Put over slow fire and cook 5 hours. Serve with stewed tomatoes.

—Mrs. Edson.

BAKED CORN

One can corn, 2 eggs, 4 tblsp. butter, 4 tblsp. flour, 2 cups milk, $1\frac{1}{2}$ tsp. salt, pepper to season, bread crumbs. Mix the eggs and add to the corn. Make a white sauce out of the flour, butter, milk and salt. Arrange alternate layers of corn and sauce in baking dish. Cover with crumbs. Bake 45 min.

—Miss B. Vogelsang.

SICILIAN MACARONI

One lb. box of macaroni, 1 qt. can of tomatoes, 1 cup grated cheese, 1 rounding tblsp. of butter, 1 heaping tblsp. of flour, 1 tblsp. of sugar, 1 tblsp. of Worcestershire sauce. Cook the macaroni in plenty of boiling salted water until tender. Drain in colander and rinse with cold water. Cook tomatoes until soft enough to press through coarse sieve to remove seeds. Mince an onion fine and cook brown in butter. Add flour and then strained tomatoes. Cook 5 minutes, add salt and pepper to taste, sugar and then Worcestershire sauce. Butter baking dish; put in layer of macaroni, tomato sauce and cheese. Have cheese on top and dot with pieces of butter. Bake 1 hour.

—Mrs. Robert L. Quiesser.

WOMAN'S CLUB MACARONI

One pkg. of macaroni, 1 cup of stuffed olives (chopped fine), 1 cup of mushrooms (chopped fine), 1 cup of York State cheese (grated). Boil macaroni in salt water $\frac{1}{2}$ hour, drain and bleach. Put layer of macaroni on pan with plenty of seasoning and a little butter, then place in layers alternately chopped olives and mushrooms until pan is filled; cover with milk and scatter a few cracker crumbs on top. Bake 30 minutes.

—Mrs. Martha Martin, Woman's Club.

STEWED MUSHROOMS IN CREAM

Wash $\frac{1}{2}$ lb. mushrooms; remove stems, scrape and cut in pieces; peel caps and break in pieces. Cook with $\frac{3}{4}$ cup cream. Add a slight grating of nutmeg. Pour over small finger shaped pieces of dry toast, and garnish with toast points and parsley.

—Mrs. John Crowell.

CREAMED ONIONS

Peel and boil tender. Separate them with a fork and place alternately a layer of onion and a layer of bread crumbs in a pudding dish. Season each layer with salt, pepper and bits of butter, then pour over the whole enough cream or milk to nearly cover them. Put in oven and bake to a nice brown. This is a delicate way to cook onions.

—Mrs. W. H. Valway.

PEAS AND CARROTS

To 1 can of peas add 1 cup diced carrot (freshly cooked) butter size of an egg, salt and pepper; pour over $1\frac{1}{2}$ cups of cream, heat very hot and serve.

—Mrs. W. H. Valway.

“INSTANT” CREAMED POTATOES .

Place 1 pt. of diced, cold, boiled potatoes in a saucepan. Sift over them 1 tblsp. flour and salt and pepper to taste. Shake the pan until the potatoes are thoroughly dredged with the flour. Cover with cold milk, add a tblsp. butter and place over a slow fire until heated through.

BAKED SWEET POTATOES IN THE HALF SHELL

Select shapely sweet potatoes of even size; wash with care. Bake and cut in halves lengthwise. Remove the pulp from the skins and pass it through a ricer. Season with salt, butter and cream. Beat until smooth, then refill the skins with the mixture, using pastry bag and star tube. Reheat before serving. If desired dust the tops with powdered sugar.

—Mrs. Isabel M. Sack.

SPANISH TOMATOES

Cut slice off stem end of 6 large, firm tomatoes, scoop out inside, leaving thick wall of tomato; mix pulp with $\frac{1}{2}$ green pepper, chopped fine, 1 tblsp. rice and salt and pepper to taste; return mixture to tomatoes and place thick bit of cheese in open end of tomato. Bake until tender.

VIENNESE POTATOES

Boil 6 large potatoes, drain and mash. Add salt and pepper, 5 tblsp. of butter, yolks of 4 eggs, 2 tblsp. cream, 4 tblsp. of grated mild cheese. Shape like a vienna roll, brush with egg, slash top and brown in oven.

—Mrs. John Crowell.

POTATO BALLS

Good way to use up left over mashed potatoes. To 1 cup or $1\frac{1}{2}$ cups mashed potatoes, add 1 egg, 1 tblsp. shortening, 4 tblsp. milk, 2 tsp. baking powder, flour to make a stiff dough. Drop from spoon in hot lard. Fry same as you would doughnuts.

—Vivian M. Brown.

SCALLOPED POTATOES

Peel and slice potatoes. Butter an earthen dish, put in a layer of potatoes and season with pepper, butter, a little onion chopped fine, sprinkle a little flour over the layer. Put in another layer of potatoes and the seasoning. Continue in this way until the dish is filled. Pour a quart of hot milk over all (when the milk is heated it does not curdle) and bake 45 minutes or until nicely browned. Cold potatoes may be used the same way. Omit onion if disliked.

—Mrs. Dorr Warner.

BAKED RICE AND TOMATO

One cup rice (washed and boiled until tender); add 2 cups tomatoes, 1 cup milk, 1 pkg. snappy cheese, salt and pepper. Put in buttered baking dish and put several small pieces butter on top and bake slowly for $\frac{1}{2}$ hour.

—Mrs. A. F. Arthur.

SPAGHETTI A LA ITALIANE SAUCE

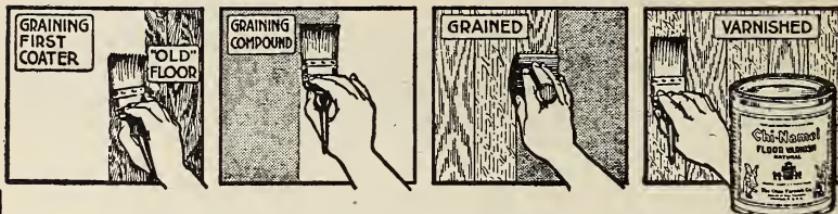
Three-fourths cup olive oil, 1 large onion, 1 green pepper, 1 tsp. salt, 1 tsp. flour, 2 cloves, garlic, 1 lb. spaghetti. Chop together onion, green pepper and garlic. Cook in olive oil until brown. Mix flour, tomatoes and salt. If too thick add a little water.

—Miss C. Jewett.

SPAGHETTI (ITALIAN)

Cook $\frac{1}{2}$ pkg. spaghetti in salted water until tender. Cut 1 large onion and brown in 1 heaping tblsp. butter. Add to this $\frac{1}{2}$ lb. lean, fresh pork, ground; season with salt, pepper, paprika and a little allspice. Add to this 1 can of Campbell's tomato soup. Let come to a boil; drain spaghetti. Add mixture and let stand over very slow heat 5 to 15 minutes covered tightly to steam.





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ENTREES

CORN FLUFF

One can corn, 1 cup milk, 1 tblsp. flour, 1 yolk egg, 1 white of egg. Mix except for white of egg, whip and stir in lightly with fork; bake 15 minutes.

—Mrs. Bortz.

CORN FRITTERS

One-half can of corn, $\frac{1}{4}$ cup of milk, 1 tblsp. melted butter, 1 egg, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ cup flour, 1 tsp. baking powder. Fry in hot lard, serve with maple syrup.

—Mrs. O. J. Ford.

PRUNE FRITTERS

Make batter: 1 cup sweet milk, 1 tsp. sugar, 2 eggs, well beaten, 2 cups of flour, 1 tsp. baking powder. Have 1 lb. of prunes stewed, remove the stones and mix in batter and fry in hot lard. Serve with maple syrup.

—Mrs. Chas. H. Cooper.

RICE FRITTERS

One and one-half cups boiled rice, 2 tblsp. milk, 1 egg, beaten light, 1 tsp. baking powder, 2 level tblsp. flour. Sift together, 3 times, the flour, baking powder and salt. To the egg add the rice, milk and lastly the flour mixture. Butter a frying pan and drop by spoonful, brown and turn to cook other side. Serve with maple syrup or $\frac{1}{2}$ cup grated cheese may be added before the flour mixture.

—Mrs. C. D. Wood.

TURNIP CROQUETTES

Wash, pare and cut in quarters, new French turnips. Steam until tender, mash, pressing out all the water that is possible; this is best done by wringing in cheese cloth. Season $1\frac{1}{4}$ cups with salt and pepper, then add yolks of 2 eggs, slightly beaten. Cool, shape in small croquettes, dip in crumbs and egg and crumbs again; fry in deep fat and drain.

—Mrs. John Crowell.

WESTPHALIA BALLS

Boiled potatoes, 6 (medium); ham, boiled, 4 oz.; butter, 2 oz.; eggs, 2; cream, $\frac{1}{2}$ cup; cayenne paprika to taste. Rice freshly boiled potatoes, add ham which has been ground or chopped very fine. Mix with butter, well beaten eggs, cream and seasoning. Shape into balls; egg and crumb the balls; fry in deep fat until they are light brown in color. May be served with or without a cream sauce.

—Miss La Ganke, W. R. U.

PATTIE SHELLS (Timbales)

Three-fourths cup flour, $\frac{1}{2}$ cup milk, 1 egg, 1 tsp. sugar, $\frac{1}{2}$ tsp. olive oil, $\frac{1}{2}$ tsp. salt. Sift dry ingredients. Add milk gradually, then the well-beaten egg and oil. Stir until very smooth and the consistency of thick cream but do not beat. Place the batter in a coffee cup or small bowl so that the iron can be inserted into the batter to within $\frac{1}{2}$ inch of the top of the iron. Heat the timbal iron in hot fat which is deep enough to entirely cover it without touching the bottom of the kettle. Lift it from the fat, brush lightly with a piece of cheese cloth to remove the surplus fat. Dip it into the batter, then quickly into the hot fat and fry until a golden brown. Drain on cloth or paper.

Note—The above recipe will make at least 30 timbales, which will keep fresh indefinitely if placed in a tin box. They will be found to be very economical and very handy in serving. They are easy to make if the recipe is followed carefully. Here are the remedies for what may happen if you have had no experience. If the shells have holes in, you have allowed the batter to bubble by beating it. If the batter slips off the iron before you can get it into the fat, either the iron is too cold or you have not wiped it dry enough before putting it into the batter. When the shells are brown invert the iron before removing from the fat to prevent the shells from dropping off into it. Creamed fish, meat and vegetables may be served (first crisping the shells in the oven) and dainty desserts may be made by rolling shells in powdered sugar while hot (as for doughnuts) and filling with gelotines, fruit or thick custards.

—Ivy Kraft.

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SALADS AND SALAD DRESSINGS

ADIRONDACK SALAD

One can French peas, 3 to 1 of cheese, 2 to 1 of onions. Few sweet pickles, nuts or canned mushrooms as preferred. Mayonnaise dressing. Serve cold on lettuce.

—Miss Dora M. Lynn.

ASPARAGUS SALAD

Drain and rinse stalks of canned asparagus. Cut rings from a bright red pepper $\frac{1}{3}$ inch wide. Place 3 or 4 stalks in each ring. Arrange on lettuce leaf and serve with French dressing to which has been added $\frac{1}{2}$ tblsp. of tomato catsup.

—Mrs. John Crowell.

BEET AND CABBAGE SALAD

One quart boiled beets chopped, 1 quart chopped cabbage, 1 cup freshly grated horseradish, 1 cup brown sugar, pepper, salt to taste, cold vinegar to nearly cover. Will keep a long time.

—Mrs. W. H. Valway.

CHICKEN SALAD

Boil a fowl until tender and remove all the fat, gristle and skin; mince the meat in small pieces, but do not hash it. To one chicken put once its weight in celery, cut in pieces about $\frac{1}{4}$ inch; mix thoroughly and set in ice box. When ready to serve pour over it a mayonnaise dressing and mix well. Garnish with celery tips, cold hard boiled eggs, olives or beets. Serve on lettuce leaf. Turkey makes a fine salad.

CUCUMBER SALAD

One doz. large cucumbers, $\frac{1}{2}$ doz. large onions; pare, slice and salt, let drain a few hours, then add to 1 pint vinegar, 1 tsp. celery seed and 1 of ground white mustard seed; 1 of cinnamon, ginger, pepper, and tumeric powder; 1 cup sugar. Cook 15 minutes, seal while hot. A little alum added while cooking makes cucumbers crisp.

—Mrs. Chas. H. Cooper.

SALAD DIPLOMATE

Select some large sound tomatoes, smooth and round, of even size; scald them in boiling water, peel off the skin and place in chopped ice to have very cold. Just before serving, cut them into quarters and arrange on salad plates with lettuce leaves, cross-wise, and lay a bouquet of asparagus tips between each slice of tomato. Pour some Russian dressing in center so as to cover just the points of asparagus and tomatoes.

Russian Dressing

One pimento, 1 green pepper, 1 hard boiled egg and little chives, all chopped separately. Then mix in a bowl with 3 tblsp. of mayonnaise, 1 of chili sauce and 1 of tomato catsup. A little caviar may be added according to taste,

—The Cleveland Athletic Club.

HEAD LETTUCE SALAD, THOUSAND ISLAND DRESSING

Choose freshly gathered and well filled lettuce heads, suppress the hard leaves, retaining the heart whole and cut in two; wash, then at once drain and shake well in a napkin to extract all the water, and place each half in a salad plate, cover the top with Thousand Island dressing and garnish with sprig of water cress.

Thousand Island Dressing

Dissolve in a bowl a tsp. of salt and some paprika, with $\frac{1}{2}$ gill of vinegar, then stir in 1 gill of olive oil, add one pimento and 1 green pepper. Cut in small dice, 1 chopped hard boiled egg and a little finely cut chives; peel 3 sound tomatoes, cut them in half, press out all seeds and liquid, mince finely and mix into the dressing.

—The Cleveland Athletic Club.

FRUIT SALAD

Prepare as for any fruit salad 4 oranges, 2 apples, $\frac{1}{2}$ raw pineapple or 1 small can, $\frac{3}{4}$ lb. Malaga grapes, $\frac{3}{4}$ lb. English walnuts, a few red cherries. Set in cool place.

Dressing

Cook together yolks of 2 eggs, 1 level tblsp. each of flour and sugar, juice 2 lemons, pinch salt; remove from fire and add $\frac{3}{4}$ cup maple syrup. When cold stir in $\frac{1}{2}$ pt. cream that has been whipped till stiff.

—Mrs. P. B. Sherman.

FRUIT SALAD

Three-quarters cup marshmallows cut in strips; add $\frac{1}{4}$ can pineapple, drained and cut in cubes; $1\frac{1}{3}$ cups Malaga grapes, $\frac{3}{4}$ cup orange cut in quarters, $\frac{1}{4}$ cup English walnuts broken in pieces and a little salt. Make cups from halves of oranges and fill with mixture. Spread with cream salad dressing and garnish top of each with thin strips of canned pimento, $\frac{1}{2}$ grape skinned and seeded and finely chopped parsley.

—Mrs. Walter E. Schutt.

FRUIT SALAD

Equal parts pineapple, peaches and white grapes. Dressing: Juice of 1 lemon with enough pineapple juice to make 1 cupful, heat in double boiler. Beat thoroughly 2 eggs and $\frac{1}{2}$ cup sugar. Add liquid to eggs, stirring constantly. Cook in double boiler until thick. Remove and put in pan of cold water to chill quickly. Before serving add $\frac{1}{4}$ cup whipped cream.

—Mrs. W. J. Haggerty.

HEAVENLY SALAD

One and one-half cup chopped cabbage, $\frac{1}{2}$ lb. marshmallows cut in small pieces, 1 cup chopped pineapple without juice, 1 heaping cup whipped cream, $\frac{1}{2}$ cup (scant) mayonnaise dressing mixed with the whipped cream. Stir all together. Serve on lettuce.

—Mrs. A. W. Lowe.

LOBSTER SALAD

Cut the boiled (or canned) lobster into as even pieces as possible. When ready to serve mix well with shredded lettuce leaves and mayonnaise dressing. One-third part celery cut in small pieces may also be added if desired.

LYMAN SALAD

Select long green peppers, cut in halves lengthwise, remove the seeds and fill with grapefruit pulp, celery and apples finely cut, and pecan nuts broken in pieces. Use half as much each of celery and apple as of grapefruit and allow 3 nut meats to each case. Arrange on lettuce leaves and garnish with mayonnaise dressing.

—Mrs. O. Beverstock.

MACARONI SALAD

One box macaroni, 4 eggs, $\frac{1}{2}$ bunch parsley, $\frac{1}{2}$ small onion, pimento as desired. Put macaroni into salty, boiling water, boil 20 or 25 minutes, drain and pour cold water over same. Cut into small pieces and let stand with onion and chopped parsley several hours. Boil eggs very hard, then cut very fine and mix with macaroni. Add pimento and mayonnaise dressing. Serve instead of potato salad for picnic luncheon or Sunday evening supper.

—Mrs. C. L. Graber.

PEAR SALAD

One tblsp. Knox gelatine dissolved in a little hot water. Beat 1 cup cream stiff and add gelatine and $\frac{1}{4}$ tsp. salt and paprika. Stir in 2 pkgs. Neufchatel cheese. Serve on lettuce leaves with half of Bartlett pear and fill hollow of pear with blanched almonds and add mayonnaise.

—Mrs. J. D. Littlefield.

PIMENTO JELL-O SALAD

Dissolve 1 pkg. lemon Jell-O in 1 pt. of boiling water. Mix lightly 1 small cup of finely shredded cabbage, 1 cup chopped celery, the pulp of 2 oranges cut fine, and about $\frac{1}{3}$ of a small can of pimento. Season with salt. Just as Jell-O begins to set add the mixture. Mould in teacups or individual Jell-O molds. Set away to harden, and serve on a crisp lettuce leaf with Mayonnaise dressing. Nuts may be added to the salad if desired.

PINEAPPLE SALAD

Place 1 slice of pineapple upon lettuce leaves and heap upon this pieces of marshmallow. Use whipped cream dressing with just a little salad dressing beaten into it.

PINEAPPLE SALAD

One ripe pineapple, pare and remove eyes and center core. Make a filling of $\frac{1}{4}$ lb. Roquefort cheese, 1 tblsp. chopped English walnuts, 2 tblsp. chopped celery, pepper and salt to taste, 1 tblsp. sherry. Stuff pineapple, set on ice for an hour, then slice on lettuce leaves, cover with mayonnaise and garnish with water cress.

—Mrs. John D. Anderson.

PINEAPPLE SALAD

Place slices of pineapple upon crisp lettuce leaves. Garnish with strips of pimento. Upon this place a layer of snap-pea cheese, which has been "riced" through a potato ricer. Over all pour salad dressing and serve cold.

—Mrs. W. G. Chandler.

POINSETTA SALAD (Individual)

One slice of banquet pineapple. Cut five leaves from pimento pepper. Lay these on pineapple to form poinsettia. Roll some cream cheese in a ball and roll again in finely chopped nuts. Place in center of pineapple. Cut green cherries in halves and place between each leaf. Use French dressing with a dash of paprika.

—Mrs. Martin J. Martin, Woman's Club.

POTATO SALAD

Eight or 10 good sized potatoes, diced; 3 or 4 stalks celery, 1 small onion chopped fine, 8 hard boiled eggs, 4 of which chop fine and mix with potatoes. Fry small pieces of ham, add $\frac{1}{2}$ cup vinegar, 1 beaten egg, $\frac{1}{2}$ tsp. mustard, salt and pepper to taste. Mix all together and slice the remaining eggs over the top.

—Mrs. Burton R. Leffler.

POTATO SALAD

Chop 8 boiled potatoes in small pieces, 1 onion. Cook till thick and pour over potatoes as follows: Yolks of 4 eggs, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, 1 tblsp. butter, 1 tblsp. sugar, 1 tsp. celery salt.

—Mrs. West, Hillsboro, O.

WARM POTATO SALAD

Twelve small potatoes boiled in skins, 1 raw onion, 1 tsp. salt. Peel and slice potatoes when cold. Dice onion as small as possible. Mix all together with salt and let stand while making dressing.

Dressing

Two and one-half tblsp. bacon fat, 2 tblsp. sugar, 1 heaping tsp. flour, 1 cup— $\frac{1}{2}$ vinegar (strong) and $\frac{1}{2}$ water. Let come to boil and pour over the above. Keep warm until served. Will serve six.

—Mrs. C. J. Schuster.

SPANISH SALAD

A small can of Spanish red peppers, called pimento. Take crisp celery, cut fine, cut olives into 4 pieces lengthwise. Put pimento into cold water, then drain and remove seeds and with scissors cut each pepper into long thin slices. The salad is to be $\frac{1}{2}$ celery, $\frac{1}{4}$ olives and $\frac{1}{4}$ peppers with 1 tblsp. finely chopped onion to the quart. Mix with dressing just before serving.

—Mrs. Nellie Ziegler.

SALMON SALAD

One can salmon minced fine, 1 cup chopped English walnuts, 2 small stalks celery chopped very fine. Pour over mayonnaise dressing and serve on lettuce leaves.

—Marion E. Taylor.

SURPRISE SALAD

Take desired number cooking apples, pare and core. Have thin syrup of sugar and water boiling. Color red with vegetable coloring and boil apples in this till done. Care must be used to retain shape. They color to resemble tomatoes. Let cool, place filling of chopped nuts inside and serve with mayonnaise and whipped cream.

—Mrs. J. Kirby.

TOMATO JELLY SALAD

One can tomatoes, 2 tblsp. gelatine, $\frac{1}{4}$ cup cold water, 1 tsp. salt, 1tblsp. sugar, cayenne. Cook and strain tomatoes; add salt, sugar, cayenne and gelatine, which has been soaked in the cold water. Pour into small molds. Serve on lettuce with salad dressing.

—Mrs. Frank Kraft.

SUNBONNET SALAD

Fill half pears with cheese, arrange on lettuce leaves, round side up; have lettuce curl closely about the pear, and have the effect of a hood. Place cloves in the pear for eyes, blanched almonds for ears, and slip thin slices of canned pimentoes into cuts made for nose and mouth. The expressions may be varied. Put salad dressing around the outside of the pear to represent hair and arrange a bow of red pimentoes under the chin of the sunbonnet baby. This salad is very effective and easy to make.

—Mrs. W. Ross Brown.

CABBAGE SALAD

Three cups chopped cabbage, 1 cup sour cucumber pickles (chopped), 1 cup chopped peanuts, 3 hard boiled eggs. Mix with mayonnaise dressing.

—Mrs. Pudney.

TOMATO MOLDS

One qt. tomatoes, juice of 2 onions, 1 clove, 2 bay leaves. Boil all together, then strain and add 1 pkg. Knox gelatine. When nearly set, add 1 sliced cucumber and 2 green peppers sliced very thin. Put into individual molds. Serve on lettuce leaves with salad dressing.

—Mrs. Burton R. Leffler.

SALADS

"A miser with vinegar and a spendthrift with oil" is a famous and true saying with regard to salads and their dressings. A French Dressing should have at least three times as much oil as vinegar or lemon juice, and the salt, pepper, sugar, etc., should be dissolved in the vinegar before blending with oil.

A Mayonnaise should allow 1 cup of oil to each yolk of egg, and be added drop by drop till about half is used before adding a little lemon juice or vinegar. One-eighth cup vinegar to 1 cup oil, with 1 tsp. each salt and sugar added last. Paprika and mustard may be added also. If every article used is cold and these directions followed, no trouble with the separation of the oil will ever occur. The dressing should be of the consistency of custard, so that half as much whipped cream may be added when used. (White of egg may be substituted for cream).

All salads are of better flavor by being mixed, if possible, with a portion of the dressing some time before using. Especially is this true of meat and vegetable salads.

A pkg. of lemon Jell-O, made according to directions, with a little lemon juice added, and allowed to cool, partly, is a great addition as a base for attractive and palatable salads. Each layer of ingredients should be placed in a mold, enough Jell-O poured over, and allowed to harden before another layer is placed.

Fruits, vegetables or meats may be combined in this way. Salads so made may be kept several days. Use a mayonnaise dressing.

—Mrs. James M. Bryer.

TUNNY FISH SALAD

Chop fresh celery and mix with Tunny fish. Arrange white leaves of lettuce in cup shapes on a platter, using 1 or 2 leaves for each cup. Put 1 spoonful of the mixture in each cup and pour over it mayonnaise dressing.

—Mrs. C. W. Carroll.

UNIVERSITY CLUB SALAD

Scald and peel 1 whole tomato. Let cool and slice thin. Place 1 slice tomato on 2 leaves of head lettuce. Place 1 tblsp. crab-flake on top of tomato. Garnish with hard-boiled egg, cut in quarters, green peppers and beets, cut in shoe strings. Serve with mayonnaise.

—The University Club, City.

VEGETABLE SALAD

Ten-cent soup bone, $\frac{1}{2}$ box gelatine fixed according to directions, 1 can best peas (dry), celery, beets, cut in dice, 1 can pimentoes (no liquor), salt, red peppers to season highly. Put some of hot stock on gelatine in mold and let set before putting in vegetables. Continue until dish is full. This makes 2 dishes.

—Miss C. Jewett.

BOILED SALAD DRESSING

One cup milk, $\frac{2}{3}$ cup vinegar, 1 tsp. mustard, 1 tsp. salt, 1 tblsp. flour, 4 tblsp. sugar, 1 egg. Mix dry ingredients, add egg well beaten, then milk and vinegar.

—Mrs. C. P. Mebane.

CREAM SALAD DRESSING

Mix thoroughly $\frac{1}{4}$ tsp. mustard, $\frac{1}{4}$ tsp. salt, $\frac{1}{8}$ tsp. paprika. Then add 2 eggs beaten slightly, 2 tblsp. lemon juice and $\frac{1}{3}$ cup milk. Cook in double boiler, stirring constantly until mixture thickens. Cool and add $\frac{1}{2}$ pt. heavy cream, beaten stiff.

—Mrs. Walter E. Schutt.

DRESSING FOR FRUIT SALAD

Yolks of 4 eggs well beaten, 4 tblsp. vinegar. Cook until thick. Add 1 cup sugar. Then cool. Beat in 1 cup plain or whipped cream, juice and grated rind of 1 lemon.

—Mrs. C. I. Jenkins.

FRUIT SALAD DRESSING

Juice of 1 orange and $1\frac{1}{2}$ lemons, 1 egg, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup whipped cream. Cook juice of orange and lemon with the egg and sugar until smooth, cool and add the whipped cream just before serving.

—Grace A. Moorehouse.

EXTRA FINE SALAD DRESSING

One cup catsup, 1 cup olive oil, $\frac{1}{2}$ cup vinegar, 1 tsp. salt, scant cup sugar, 2 hard boiled eggs, $\frac{1}{2}$ can pimento, 5 cents worth Rocquefort cheese.

Katherine Townley.

BOILED SALAD DRESSING

Two eggs, 1 tblsp. salt. 1 tblsp. mustard, $1\frac{1}{2}$ tblsp. sugar. Beat and add 4 tblsp. melted butter, 4 tblsp. milk, 3 tblsp. vinegar, 2 tblsp. water. Put in double boiler, stir till thick. If too thick, add cream.

—Mrs. W. J. Akers.

BOILED SALAD DRESSING—ALWAYS GOOD

Put on stove in granite basin 1 cup vinegar and let come to a boil. Beat 3 eggs or yolks of 4. Add to this 1 cup sugar and 1 tsp. mustard dissolved in a little water. Stir together well and add to the boiling vinegar, stirring constantly. As soon as it boils up remove from the fire and stir into it a tsp. of butter. Thin with sweet or sour cream whatever portion of it you wish to use. This keeps a long time.

—Mrs. Dorr Warner.

BOILED SALAD DRESSING

One tblsp. salt, 1 tblsp. mustard, 2 tblsp flour, 4 tblsp. sugar, 5 tblsp. melted butter, 2 eggs slightly beaten, 1½ cup sweet milk. Mix and cook in double cooker until thick, stirring constantly. When cool add ½ cup vinegar.

—Mrs. F. J. Warner.

MAYONNAISE DRESSING

One tsp. powdered sugar, 1 tsp. mustard, 1 tsp. salt and few grains cayenne pepper, yolks of 2 eggs, 1½ cups olive oil, juice of 1 lemon. Mix dry ingredients with yolks of eggs, then add oil drop by drop. When it begins to thicken add few drops of the lemon juice, continue till all is added.

PARISIAN SALAD DRESSING

One sweet green pepper, 3 pimentoes, 1 small celery, chop; 1 cup chili sauce, 1 cup mayonnaise (either cooked or made with oil), 1 tsp. Worcestershire sauce, 1 tblsp. sugar. Mix well together and if too thick, thin with cream or very weak vinegar. This is excellent with head lettuce or a whole tomato.

—Mrs. C. Wagner.

SALAD DRESSING

Two eggs, 1 tblsp. flour, 1 cup sugar, 1 cup weak vinegar, small tsp. mustard, 1 tsp. salt, pinch of paprika, 1 tblsp. olive oil (as you remove from stove).

—Mrs. T. J. Van Allen.

SALAD DRESSING

Two eggs, 1 heaping tsp. flour, 1 tsp. mustard, 1 tblsp. salt, dash of red pepper, ½ cup sugar, 1 cup vinegar, 1 cup milk. Beat eggs, flour, mustard, salt, sugar and pepper together. Stir vinegar in slowly, when well stirred add milk. Put in double boiler, boil until thick. When done add butter size of an egg. Thin with cream when used.

—Mrs. Louise Davidson.

ROCQUEFORT CHEESE DRESSING

One cup olive oil, $\frac{1}{3}$ cup lemon juice or vinegar, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. each of mustard and paprika. Stir dry ingredients into oil with silver fork. Add lemon juice slowly and beat until thick and creamy. Add cheese broken into small pieces. Serve over head lettuce, endive, tomatoes or cucumbers.

—Mrs. Robert L. Quiesser.

THOUSAND ISLAND DRESSING

To a good cup of mayonnaise dressing add 1 chopped green pepper and 1 chopped pimento, 1 tblsp. catsup, 1 tblsp. chili sauce, little cream, mix well.

—Henri S. Rigo, Chef-Steward, Hollenden Hotel.

MAYONNAISE

One egg, 1 cup olive oil, 1 tblsp. lemon juice, $\frac{1}{2}$ tsp. dry mustard, salt and pepper. Beat up egg, add all other ingredients and pour the oil in slow and beat all the time, until it thickens.

—Mrs. F. L. Irvine.

MAYONNAISE

One-quarter cup olive oil, 2 tblsp. vinegar, 2 tblsp. Worcestershire sauce, salt and pepper to season.

—Mrs. F. L. Irvine.

MARIE'S MAYONNAISE DRESSING

One-half cup sugar, 2 tblsp. flour, $\frac{1}{2}$ tsp. dry mustard, $\frac{1}{2}$ tsp. salt, dash of pepper, 3 eggs. Mix all together, add cup of milk, $\frac{1}{2}$ cup vinegar, piece of butter size of walnut, cook in double boiler.

BOILED SALAD DRESSING

Four eggs, 1 tblsp. flour, 4 tblsp. sugar, 1 tsp. mustard, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. pepper, $1\frac{1}{2}$ cup vinegar, 1 large tblsp. butter. Mix all ingredients together and add vinegar and butter. Cook in double boiler until thick. Add cream to thin when using. Will keep a long time.

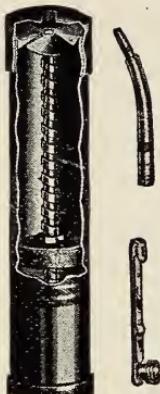
—Miss Charlotte King.

SWEET SALAD DIP

Juice of 2 oranges, juice of $1\frac{1}{2}$ lemons, 2 eggs, 1 tsp. cornstarch, $\frac{3}{4}$ cup sugar, 1 cup cream (whipped). Beat eggs and juice of oranges and lemons together, add sugar, cook over boiling water until like a thick cream; cool. When cold add whipped cream.

—Mrs. S. D. Corlett.

SALADS



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EGGS

BAKED EGGS

Break 6 eggs into a buttered baking dish covered with fine bread crumbs; season with butter, salt and pepper and cover with milk. Set in oven and bake in moderate oven 20 minutes. Serve hot.

—Mrs. J. A. Green.

DEVILED EGGS

Boil the eggs hard, 15 minutes or more. Remove shells and cut lengthwise. Take out the yolks carefully and mash fine, with salt, pepper and mustard to taste. Add a little vinegar. Put mixture back into the whites. Nice for tea or picnic.

—Mrs. J. A. Green.

SCALLOPED EGGS

Butter individual ramekins; into each put a tblsp. of fine bread crumbs; moisten with milk. Break in 1 egg, season with salt and pepper, add more crumbs, moisten with milk, 1 tsp. grated cheese and lump of butter. Bake in moderate oven 10 minutes or until the egg is set. Serve in ramekins.

—Mrs. J. M. H. Frederick.

VENETIAN EGGS

Cook until tender 1 tsp. chopped onion in a little butter; add 2 cups stewed tomatoes, paprika and salt to taste, and as much grated cheese as desired. Then pour in 3 or 4 eggs. Stir the whole mixture until it becomes the consistency of ordinary scrambled eggs. Serve on buttered toast. Very nice for luncheon or Sunday tea.

A DAINTY DISH

Two eggs, 3 tblsp. bread crumbs, salt, pepper and nutmeg, 1 tsp. flour, $\frac{1}{2}$ lb. grated cheese. Pour over $1\frac{1}{2}$ cups boiling milk and bake 15 minutes.

—Mrs. L. B. Snow.

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CHEESE

CHEESE DREAMS

Butter two slices of bread and cover with thin slices of cheese; put together, then butter liberally the outside of the bread and fry on each side to a golden brown. Serve hot.

—Mrs. Lucy S. Brooks.

CHEESE PUFFS

Mix $\frac{1}{4}$ lb. cheese cut fine with 2 tblsp. butter, yolk of 2 eggs, $\frac{1}{2}$ tsp. salt, scant even tsp. mustard, a few grains of cayenne. Spread on small slices of toast. Brown in oven.

—Mrs. Perry L. Hobbs.

CHEESE FONDU

Three eggs, 2 cups cheese, grated, 2 cups milk, 1 cup cracker crumbs, salt and pepper to taste, butter size of hickory nut. Bake in moderate oven.

—Mrs. O. Beverstock.

CHEESE RAMEKINS

One heaping cup bread crumbs, 1 cup milk; stir over fire until hot and well mixed; 2 tblsp. butter, 4 tblsp. cheese (cut in small pieces); stir until dissolved, take from fire and add: yolks 3 eggs, $\frac{1}{4}$ tsp. salt and little paprika, mix; whites 3 eggs well beaten. Put in hot oven and bake 15 minutes or until a golden brown.

—Mrs. C. C. True.

CHEESE SOUFFLE

Two tblsp. butter, 2 tblsp. flour, $\frac{1}{4}$ tsp. salt and paprika, 1 cup milk, $\frac{1}{2}$ cup bread crumbs, 1 cup grated cheese, 3 eggs. Mix butter and flour, let come to a boil in the milk. Add salt, bread crumbs, cheese and yolks of eggs. Lastly fold in whites of eggs, beaten dry. Turn into buttered ramekins and bake 10 or 15 minutes.

—Mrs. E. A. Hotchkiss.

ENGLISH MONKEY

One cup stale bread crumbs, 1 cup milk, $\frac{1}{2}$ cup fresh cheese cut in pieces, 1 tblsp. butter, 1 egg, salt and paprika. Soak bread crumbs in milk for 15 minutes, melt butter and add cheese. When cheese has melted add soaked crumbs and egg, slightly beaten. Serve on toasted bread or crackers.

—Mrs. C. W. Wangerien.

CHEESE TIMBALES

Four eggs slightly beaten, 1 cup milk, $\frac{1}{2}$ tsp. salt, little pepper, 10 drops onion juice, $\frac{1}{2}$ cup grated cheese. Pour into buttered cups and place them in pan of hot water. Bake until firm. They may be tested as any custard.

Mrs. C. W. Wangerien.

SPANISH RICE

Put a thin layer of boiled rice in a baking dish, then a layer of tomatoes (canned or fresh), season with salt and paprika, then add layer of cheese cut in small pieces. Fill baking dish in this way, on the top lay strips of bacon. Bake in a moderate oven at first to melt the cheese well, then have oven very hot to crisp the bacon on top.

Mrs. C. W. Wangerien.

WELSH RAREBIT

Six slices toast or toasted crackers, 1 tblsp. butter, 1 tblsp. cornstarch, $1\frac{1}{2}$ cups chopped cheese, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. mustard, few grains of cayenne, $\frac{1}{2}$ cup thin cream or milk. Prepare toast and keep it hot, melt butter, add cornstarch and stir until it is smooth. Add cream gradually and cook about 3 minutes. Add cheese and seasoning. Stir quickly until cheese is melted (and no longer). Pour it over the toast and serve at once.

—Julia Noville.

CHEESE



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SANDWICHES

SANDWICH

Fry eggs, breaking the yolks. Place on buttered slices of bread, spread with mayonnaise dressing and slices of sweet pickles. Season.

—Miss Helen Sheridan.

SANDWICHES

Fry thin slices of bacon till crisp. Place on buttered slices of bread and over this cut pieces of Bermuda onions. Salt and pepper to taste.

—Miss Helen Sheridan.

BEAN SANDWICHES

Boil and mash teacup of kidney beans, season. Butter thin slices of bread, spread beans between, putting mayonnaise dressing over beans. Very nutritious.

—Fannie C. Southern.

CREAM CHEESE SANDWICHES

To 1 pkg. of cream cheese add 2 tblsp. of cream or milk with a pinch of salt. Mix to a smooth creamy substance, add $\frac{1}{2}$ teacup of finely chopped walnuts, also $\frac{1}{2}$ sweet green pepper, chopped very fine; when thoroughly mixed spread on thin slices of buttered white bread or Boston brown bread.

—Mrs. Lois M. Knauff.

CHEESE SANDWICHES

One hard boiled egg, $\frac{1}{4}$ lb. of common cheese grated, $\frac{1}{2}$ tsp. of salt, $\frac{1}{2}$ tsp. of pepper, $\frac{1}{2}$ tsp. of mustard, 1 tblsp. of melted butter, 1 tblsp. of vinegar or cold water. Take yolk of egg and put it into a small bowl and crumble it down, put into it the butter and mix it smooth with a spoon, then add the salt, pepper, mustard and the cheese, mixing each well. Then put in the tblsp. of vinegar, which will make it the proper thickness. Spread between biscuit, bread or oat cakes.

CHEESE FOR SANDWICHES

One cup milk, $1\frac{1}{2}$ grated cheese (sharp), 1 tsp. cornstarch, butter the size of an egg, 1 egg, beaten light, red pepper, mustard, and salt to season highly. Put milk in double boiler, when hot add beaten egg with butter and cornstarch, also seasoning. Add cheese gradually, beating hard all the time to avoid curdling.

—Miss C. E. Jewett.

CHEESE SANDWICHES

York State cheese cut medium thin. White bread cut medium thin. Put cheese between bread, put in oven and toast bread on both sides, toast slowly so cheese will melt.

FIG AND WALNUT SANDWICHES

Chop figs and walnuts very fine; moisten with a little lemon.

—Mrs. C. W. Wangerien.

TUNNY FISH SANDWICHES

1. Tunny fish, salad dressing and finely chopped pickles.
2. Tunny fish, cream, salad dressing and cream cheese.
3. Tunny fish, shredded celery, chopped nuts and olives and mayonnaise.

—Mrs. C. W. Wangerien.

TOASTED CHEESE SQUARES

Grind sharp York State or snappy cheese with green pepper according to taste and mix juice in also. Then cut squares of bread and toast on one side and spread untoasted side with above mixture and place under moderate gas blaze and toast and serve at once. Very fine with tea or coffee.

—Mrs. F. W. Wolf.

VEGETABLE SANDWICHES

Chop fine equal portions of radish, celery and cucumber; green olives, quantity to taste, with small proportion of pimento. When all is finely chopped, season to taste with salt and onion salt and mix thoroughly with mayonnaise dressing. Place lettuce leaf on thin slice of buttered bread, then add a very thin spread of vegetable mixture.

—Mrs. Lois M. Knauff.

SANDWICHES



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Now that the subject of world trade is so prominently before the public it is an interesting bit of information for your readers to know that Great Britain in making up her schedule of imports after the armistice was signed, and in order to prevent the flooding of her markets with unreliable merchandise, turned back to the pre-war period of Nineteen Thirteen for the purpose of determining what manufactured articles should have the preference for importation into that country.



This investigation established the fact that two-thirds of the women's shoes imported into Great Britain during that year were Sorosis Shoes.



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The many friends of Sorosis will also be interested to know that the sales of Sorosis Shoes in Great Britain are now five thousand pairs per week.



The two Sorosis stores in Paris are also calling loudly for merchandise, in fact there is a constant demand for Sorosis Shoes from all parts of the world when shipping space is available.



BREAD

GOOD BREAD SIMPLY MADE

Two and one-half cups milk, $2\frac{1}{2}$ cups water, mixed and luke warm; 3 tblsp. lard, 3 tblsp. sugar, 1 tblsp. salt, 1 compressed yeast cake dissolved in $\frac{1}{2}$ cup luke warm water. Mix the above with enough flour to make stiff, knead very little and let raise over night. Following morning knead into three loaves, grease and allow to raise even with the pans. Put in oven that is hot for ten minutes, reduce heat and allow to bake 45 minutes.

—Mrs. C. P. Mebane.

FIVE-HOUR BREAD

One pt. scalded milk, 2 tblsp. butter, lard or other shortening, 2 tblsp. sugar, 1 tsp. salt, 1 cake compressed yeast, flour to knead (6 to 8 cups). Add shortening, sugar and salt to hot milk. When lukewarm, add yeast softened in $\frac{1}{2}$ cup warm water and flour to knead. The dough will be light in 3 hours. Shape into loaves, let rise 1 hour. Bake the fifth hour.

—Mrs. E. A. Hotchkiss.

BRAN BREAD

Two cups bran, 2 cups white flour, 2 cups sour milk, $\frac{3}{4}$ cup brown sugar, 2 tblsp. molasses, $\frac{1}{2}$ cup raisins, 2 level tsp. soda, 2 level tsp. salt. Bake 1 hour in moderate oven.

—Mrs. S. R. Green.

BRAN BREAD

Two cups bran, 1 cup flour, 2 eggs, 1 cup milk, 1 level tsp. soda, 5 level tsp. baking molasses. Bake $\frac{1}{2}$ hour, medium oven.

—Mrs. H. H. Cully.

BRAN BREAD

Two cups bran, 2 cups white flour, $\frac{1}{2}$ cup light brown sugar, $\frac{1}{2}$ cup raisins (seeded), 1 tsp. soda, 1 tsp. salt, mix all together. Then add 1 pt. sour milk. Bake slowly $\frac{3}{4}$ hour.

—Mrs. George W. Hook.

BOSTON BROWN BREAD

One cup sour milk, 1 cup raisins, 1 cup brown or white sugar, 1 cup wheat flour, 1 egg, $\frac{1}{2}$ cup currants, 1 large tsp. soda in hot water, pinch of cinnamon, allspice and salt. Stiffen with graham flour. Put in cans, steam two hours. If put in 1 lb. baking powder cans, will make three loaves.

—Mrs. H. L. McDonald.

BROWN BREAD

One cup sour milk, $\frac{1}{2}$ cup molasses, 2 cups graham flour, 1 tsp. baking powder, 1 tsp. soda. Mix soda and salt in the flour, add the molasses, then the milk, beat well and bake from 30 to 40 minutes.

—Mrs. Elizabeth Blanchard.

BROWN BREAD

One-half pt. flour, $\frac{1}{2}$ pt. Indian meal, $\frac{1}{2}$ pt. graham flour, $\frac{1}{2}$ cup molasses, $\frac{3}{4}$ tsp. saleratus, $\frac{1}{2}$ tsp. salt. Mix with warm water about as thick as ginger bread. Steam 4 hours. Add raisins if desired.

—Mrs. Geo. W. Whiting.

BROWN BREAD

One and one-half pts. sour milk, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 2 tsp. soda dissolved in warm water, 1 tsp. melted butter stirred in last, salt. Graham flour to make stiff batter. Bake in small cans.

—Mrs. West.

FAVORITE BROWN BREAD

Two cups sour or buttermilk, 1 egg, $\frac{1}{2}$ cup sugar, 5 tblsp. melted lard, 2 tblsp. white flour, 1 large tsp. soda, graham flour to make stiff batter which will drop slowly from spoon. Bake slowly $\frac{3}{4}$ hour.

—Mrs. Allport.

BROWN BREAD

Two cups graham flour, 1 cup white flour, 1 tsp. salt, 1 egg, 2 cups sour milk, $\frac{1}{4}$ cup molasses, $\frac{1}{2}$ cup brown sugar, 2 level tsp. soda, $\frac{1}{4}$ cup raisins, $\frac{1}{4}$ cup nuts cut fine. Bake in two coffee cans about 1 hour.

—Miss Anderson.

GRAHAM BREAD

One egg, $\frac{1}{2}$ cup sugar, mixed together; 1 cup sour milk, 1 level tsp. soda, 1 cup graham flour, 1 cup flour, $\frac{1}{2}$ cup raisins, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. salt. Bake 35 minutes.

—Mrs. C. C. True.

GRAHAM BREAD

One-half cup brown sugar, $\frac{1}{2}$ cup molasses, 1 tblsp. lard, 1 pt. sour milk, 2 tsp. soda, graham flour to make stiff dough. Bake slowly about 45 minutes.

—Mrs. O. J. Ford.

GRAHAM BREAD

One-half cup brown sugar, 1 cup sour cream or milk, 1 tblsp. shortening, (small) with milk, 1 egg, 1 tsp. soda, 1 tsp. salt, 1 cup raisins, 2 cups graham flour or enough to make rather stiff. Bake slowly.

—Mrs. F. W. Cammann.

THREE-MINUTE GRAHAM BREAD

One and three-quarter cups buttermilk or sour milk, 2 cups graham flour, $\frac{1}{2}$ cup white flour, $\frac{1}{3}$ cup sugar, 1 scant tsp. soda, $\frac{1}{2}$ tsp. baking powder. If part sour cream is used no shortening is necessary, otherwise 1 tblsp. shortening is necessary. Nuts and raisins may be used also. Bake slowly 45 minutes.

—Mrs. Frances Lytle.

NUT BREAD

Two cups flour, 1 cup milk, 2 tsp. baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup walnuts cut in small pieces, $\frac{1}{2}$ cup raisins or dates, 1 egg beaten lightly, pinch of salt. Mix all dry ingredients first, then add the liquid. After putting in bread pans, let raise $\frac{1}{2}$ hour. Bake 40 minutes.

—Mrs. Geo. Tinnerman.

NUT BREAD

Four cups sifted flour, 1 cup granulated sugar, 1 cup milk, 1 cup pecan nuts cut up fine, 4 tsp. baking powder, 1 tsp. salt. Cover, let raise twenty minutes. Bake in moderate oven 1 hour.

—Mrs. R. B. Jamison.

NUT BREAD

One egg well beaten, 1 cup granulated sugar, 1 cup sweet milk. When mixed add cup of flour into which 3 tsp. baking powder has been sifted, $\frac{1}{2}$ tsp. salt, 1 cup chopped nut meats. Mix all and let rise in pan 20 minutes. Bake in slow oven 1 hour. This makes one loaf.

—Mrs. H. L. Roxbury.

NUT BREAD

One tblsp. butter, 2 eggs, 1 cup sugar, pinch of salt, 1½ cups nut meats ground, 1¼ cup milk, 3½ large or 4 small cups flour, 4 tsp. baking powder. Beat eggs, add sugar and cream. Add butter, beat hard, mix baking powder and flour, then add flour and milk alternately.

—Mrs. F. E. Slater.

NUT BREAD

Two cups graham flour, 2 cups white flour, 1 cup sugar, white or brown, 1 cup chopped nuts, 1 egg, 4 heaping tsp. baking powder, 1 heap tsp. salt, 2 cups sweet milk. Let rise 20 minutes and bake slowly.

—Mrs. Charles B. Stauffer.

NUT BREAD

Four cups flour (scant,) 3 tsp. baking powder, 1¼ cups sweet milk, 1 egg well beaten, 1 cup granulated sugar, melted butter size of walnut, 1½ tsp. salt, 1 cup nut meats. Stir all together, put in a bread pan, let raise 20 minutes. Bake in moderate oven about 50 or 60 minutes.

—Mrs. Edward J. Benedict.

NUT BREAD

One cup chopped English walnuts, 1 cup granulated sugar, 1 egg mixed with the sugar, 1½ cups milk (or milk and water mixed), 4 tsp. baking powder, 4 cups flour, ½ tsp. salt. Mix and let stand 20 minutes in bread or deep cake pans, bake slowly 1 hour.

—Mrs. J. C. Beardsley.

NUT BREAD

Sift 3 cups flour with 3 heaping tsp. baking powder, ½ cup sugar, 1 tsp. salt. Stir into this 1½ cups milk with 1 egg well beaten. Lastly add one large cup ground nuts. Pour into tins and allow it to stand for 20 minutes, after which time bake slowly from ¾ to 1 hour. Recipe makes 2 small loaves.

—Mrs. S. H. Agnew.

NUT BREAD

One beaten egg, 1 cup light brown sugar, 1½ cups sweet milk, ½ tsp. salt, 4 cups flour, 4 tsp. baking powder, 1 cup chopped nuts. Let raise 30 minutes and bake 1 hour in slow oven.

—Mrs. F. J. Warner.

NUT BREAD

One cup sugar, 1 cup nuts, 1 cup milk (more), 1 egg, 4 cups flour, $\frac{1}{2}$ tsp. salt, 2 tsp. baking powder. Mix well and put into pans, let raise 30 minutes and bake 45 minutes (slow oven), or until done when tried with a straw.

—Miss Anderson.

ORANGE BREAD

One cake yeast dissolved in $\frac{1}{4}$ cup warm water, 1 cup orange juice, 1 cup water, grated rind of oranges, 2 tbbsp. butter, $\frac{1}{2}$ cup sugar, 1 tsp. salt, 1 egg yolk, enough bread flour to knead. Let rise about 2 hours, mold into two loaves. When light bake in moderate oven about $\frac{3}{4}$ hour.

—Mrs. J. Schmehl.

RAISIN BREAD

Put $1\frac{1}{2}$ cups milk in double boiler and bring to the scalding point. Remove from range and add $\frac{1}{2}$ cup butter. When mixture is lukewarm add $\frac{1}{2}$ yeast cake broken in small pieces, 3 eggs well beaten, $\frac{3}{4}$ cup sugar, enough bread flour to knead, the quantity required being $5\frac{1}{2}$ cups less $1\frac{1}{2}$ tbbsp. Cover and let raise until mixture has doubled in bulk. Toss on a slightly floured board and pat and roll out. Sprinkle with seeded raisins and fold. Repeat, using in all 1 lb. of raisins. Shape in 3 loaves and put in buttered bread pans. Cover, let raise and bake. Cool slightly and spread with frosting.

Frosting

To 4 tbbsp. hot milk add gradually sifted confectioner's sugar until mixture is of the right consistency to spread. Then add ground cinnamon to suit the taste. Chopped nuts may also be added if desired.

—Mrs. Walter E. Shutt.

RYE BREAD

One pt. rye flour, 1 heaping tbbsp. shortening, 1 tbbsp. salt, 1 cup molasses, 3 pts. boiling water, 1 yeast cake, some flour. Mix together the rye flour, the white flour, shortening, salt and molasses and beat well. Add the boiling water, stirring thoroughly, and set aside to cool. Take the molasses cup—without rinsing—make it half full of lukewarm water, crumble in the yeast cake, and, when the first mixture is cool enough, add the dissolved yeast cake and enough white flour to make a stiff dough. Set to rise over night, stir down in the morning, divide into buttered tins, allow to rise well, and bake for $\frac{3}{4}$ hour in a moderate oven.

SALT RISING BREAD

Two tblsp. flour, 1 tsp. sugar, $\frac{1}{8}$ tsp. each salt, soda and ginger, 1 tblsp. cornmeal, 1 large potato, mashed, 1 cup boiling water. Stir well and let stand in a warm place over night. In the morning it should be light and foamy. This is the yeast. Use any good bread flour, 1 pt. scalded milk and 1 pt. cold water, large tblsp. butter or lard, salt, sugar. Sift flour into bread dish, make hole in the middle pour in the ingredients and the yeast ($\frac{1}{4}$ cake compressed yeast dissolved and added also will make the bread lighter). Do not stir too thick. Sprinkle a little flour on top. Let rise until light. Mix again into loaves. When light, bake. Remove from oven and wrap immediately in cloth.

—Mrs. Dorr Warner.

WHOLE WHEAT BREAD

One and one-half pts. whole wheat flour, 1 tsp. soda, 2 tsp. cream of tartar, 1 tsp. salt, $\frac{3}{4}$ pt. cold water. Exceptionally simple and inexpensive is this recipe for bread, made without sweetening, shortening or yeast, yet it is sweet, tender and wholesome and the entire process takes less than two hours. Sift the dry ingredients together (having the tsp. of soda, rounding—and the salt and cream of tartar, level), then add the water, stir thoroughly, place in a well-greased, round tin, cover with a buttered paper, and steam for 1 hour over constantly boiling water. Remove from the steamer and bake for $\frac{3}{4}$ of an hour in a slow oven. If cut, when cold, into slices and browned slightly in the oven it has a crisp, nutty flavor which is both appetizing and delicious.

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BUCKWHEAT CAKES

Two cups buckwheat flour, 1 level tsp. salt, 2 cups luke-warm water, $\frac{1}{4}$ yeast cake dissolved in $\frac{1}{2}$ extra cup of water. Mix well and set to rise over night. Just before using add 1 tblsp. N. O. molasses, $\frac{1}{2}$ tsp. soda dissolved in a little warm water. Beat together well. Bake on hot griddle. Save out a few spoonfuls for the next mixing.

—Mrs. C. W. Wangerien.

GRIDDLE CAKES

Two cups flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 1 egg, 1 scant pt. sweet milk, $1\frac{1}{2}$ tblsp. melted butter. Sift dry material, beat the egg, add milk and stir into dry materials. Add butter and beat well.

—Mrs. Z. D. Butts.

GRIDDLE CAKES

One qt. buttermilk, 1 tsp. salt, 1 level tblsp. soda, 1 cup Indian meal, 5 cups wheat flour. Beat well.

ROLLS

One pt. lukewarm sweet milk, $\frac{1}{2}$ cup butter and lard melted, $\frac{1}{2}$ soft yeast cake, 1 tsp. salt, $\frac{1}{4}$ cup sugar, two well beaten eggs, flour enough to handle. When light take small pieces of the dough and roll into balls, putting three into each well buttered gem pan, let rise and brush with beaten egg and bake in moderate oven.

CINNAMON ROLLS

Roll out some bread dough, $\frac{1}{2}$ inch thick. Spread with butter and sugar and sprinkle cinnamon over this. Roll up like jelly roll, then cut in pieces about size of biscuit and stand in baking pans. Wet with a little milk or egg, a little sugar, and dust again with cinnamon. Let rise, when very light bake in a quick oven.

PARKER HOUSE ROLLS

One-half cup sugar, 1 cup shortening, 1 cup sweet milk, 4 cups flour (sifted), 2 eggs, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ cake yeast. Warm milk, add yeast and dissolve. Add remaining ingredients. Let rise to double its bulk. Put on floured board, roll, cut with cake cutter. Put melted butter on one-half and turn nearly over on the other half. Let rise again and bake in quick oven.

—Mrs. E. B. Reese.

POTATO ROLLS

One cup mashed potatoes, 1 cup milk, 1 cup shortening, 1 cup yeast, 3 eggs, 1 cup sugar, 1 tsp. salt, flour to stiffen.
—Mrs. W. W. Holliday.

POP-OVERS

Heat iron gem pans or pop-over cups in the oven until thoroughly heated through; butter well, and fill $\frac{1}{2}$ full of the following mixture: One cup flour, sifted with $\frac{1}{4}$ tsp. salt; add very gradually $\frac{1}{8}$ cup of milk, and then 2 well beaten eggs; beat with an egg beater 2 minutes. Bake in a moderate oven 30 to 35 minutes. Serve as a breakfast bread, or with the following orange sauce as a dessert: Melt 2 tblsp. butter; add 2 tblsp. flour; when well mixed, add $\frac{3}{4}$ cup cold water; bring to boiling point, add pinch of salt, $\frac{1}{2}$ cup sugar, 2 tblsp. orange juice, $\frac{1}{2}$ tsp. grated yellow rind of orange, and 1 tsp. lemon juice.

POTATO BUNS

In the evening prepare 1 cup mashed potatoes, 1 cup warm water, 1 cup yeast and a little flour with $\frac{2}{3}$ cup sugar. In the morning add $\frac{3}{4}$ cup lard, 2 eggs, salt to taste, flour to stiffen. Let rise, make into small biscuits. Let rise and bake.
—Mrs. H. H. Cully.

BAKING POWDER BISCUIT

Sift 2 cups flour with 4 level tsp. of baking powder and $\frac{1}{2}$ level tsp. salt. Mix into this with a knife or fingers. 3 tblsp. lard or butter; when well mixed add $\frac{3}{4}$ cup of milk, mixing this in with a knife. Toss the dough on a floured board; pat and roll out lightly to $\frac{1}{2}$ inch thickness; shape with a biscuit cutter, place in a buttered pan and bake 15 minutes in a hot oven.

—Mrs. Burgess Burkitt.

BRAN BISCUIT

Get entire wheat bran. One cup flour, 2 cups bran, 2 tsp. baking powder, $\frac{1}{3}$ cup sugar, 1 tblsp. shortening, 2 cups water. A cure for constipation.

—Miss Carrie E. Jewett.

BREAKFAST GEMS

One egg, 1 cup milk, $\frac{1}{2}$ cup cold mashed potatoes, 2 tblsp. butter, pinch salt, 2 tsp. baking powder and flour to make stiff batter. Pour into gem tins and bake a light brown.

—Mrs. Fannie C. Southern.

"HURRY UP" MUFFINS

One cup white flour, 1 cup Purina bran, 1 tblsp. butter or lard, 1 tblsp. sugar, $\frac{3}{4}$ cup sweet milk, 2 tsp. baking powder, pinch salt. To be dropped from spoon on buttered tin and baked in a quick oven. Raisins or chopped dates may be added to each drop cake before baking.

—Mrs. L. B. Snow.

MUFFINS

Two and one-half cups pastry flour, $\frac{1}{2}$ tsp. salt, $2\frac{1}{2}$ tsp. baking powder, mix dry ingredients together, then add: 2 rounding tblsp. lard, 2 tblsp. sugar, 1 egg well beaten; add 1 cup milk to egg. Can be used for short cake or meat pie, omitting sugar.

—Mrs. Z. D. Butts.

MUFFINS

One pt. flour (2 cups), 4 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 2 tblsp. sugar, 1 egg, 1 cup milk, 2 tblsp. melted butter. Sift dry materials. Beat egg and milk together and add to dry materials. Then add butter. Put in muffin pans and bake in hot oven about 10 minutes.

—Mrs. F. F. Conner.

MUFFINS—FINE

Two tblsp. lard, 2 tblsp. sugar, cream together; 1 egg, pinch salt, 2 cups flour, nearly cup milk, 2 tsp. baking powder. Bake about 15 minutes.

—Miss Nell Gould.

BRAN MUFFINS

Two cups flour, $\frac{1}{3}$ cup sugar, $1\frac{1}{3}$ tsp. salt, 2 tsp. soda, 2 cups bran, 2 cups sour milk, 3 tsp. shortening, melted. Sift first four articles together and add rest in order, handling lightly with spoon. Bake in hot greased pan in hot oven about 25 minutes. This recipe makes 12 large muffins.

—Mrs. F. Cammann, Jr.

SCHNELL-KUCHEN

One tblsp. butter, $\frac{1}{2}$ cup sugar, 1 egg, 1 cup flour, 2 tblsp. milk, 1 tsp. baking powder, quartered peaches or apples. Cream butter, sugar and egg. Add $\frac{1}{2}$ the flour and milk, then rest of the flour mixed with baking powder. Place apple in bottom of pie tins. Strew the pans with flour or bread crumbs. Pour cake dough over. Bake $\frac{1}{2}$ hour in moderate oven.

—Mrs. Thomas Schmidt.

JOHNNY CAKE

One-third cup sugar, $\frac{3}{4}$ cup cornmeal, 1 egg, butter size of walnut, 1 cup sour milk, 1 cup flour, 1 tsp. soda, pinch salt. Mix egg, sugar and butter. Add milk and soda, then cornmeal and flour. Bake in a rather quick oven.

—Mrs. H. G. Boon.

SWEDISH WREATHS

One cup bread dough, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup lard or crisco, Jordan almonds. When doubled in bulk bake in a hot oven until deliciously browned. Use for tea or with a dinner salad. Work into the bread dough the butter and lard, using the hands. When thoroughly blended toss on a floured board and knead, using as little flour as possible. Cut off pieces and roll the same as very small bread slices, shape into rings, small pretzels, bow knots, etc. Dip upper surface into Jordan almonds, blanched, chopped and seasoned with salt.

—Miss La Ganke (W. R. U.)

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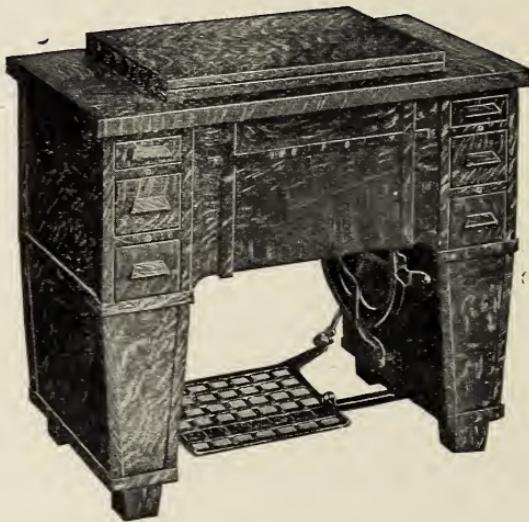
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PIES

APPLE PIE

Peel, core and slice tart apples enough for a pie. Take heaping cup of sugar and stir into this 1 large tblsp. flour or cornstarch. Pour over the apples. Sprinkle a few bits of butter over the apples and a little grated nutmeg or cinnamon. Bake with under and upper crust.

BUTTER SCOTCH PIE

One cup of brown sugar, yolks of 2 eggs, 2 tblsp. of flour, butter size of an egg, small pinch of salt, cup hot water. Put on fire and cook until thick (like for lemon pie), take off, add small tsp. of vanilla, beat well, put in crust (shell) and beat whites well with sugar to put on top.

—Miss Jennie A. Burns.

CHERRY PIE

Pour off all the juice from a pt. can of cherries, add level tblsp. of cornstarch to a cup full of juice. Cook, stirring until it thickens, then stir in the rest of the fruit and fill pie in usual manner. Having the filling thickened before putting in the oven you will always have a dry under crust.

—Mrs. Harriet C. Wangerien.

CREAM PIE

Make crust of $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup lard, and enough water to make a stiff dough—line the pan and bake.

Filling

One cup milk, add a little water to avoid burning. Beat yolks of 2 eggs, 4 tblsp. sugar, 1 tblsp. cornstarch, a little salt, and another cup of milk, mix all ingredients together. Stir into boiling milk and cook until it thickens. Put the whites of eggs on top and brown in the oven, or instead of the whites of eggs, use whipped cream, which is much better.

—Mrs. J. O. Gordon.

CUSTARD PIE

Beat the yolks of 3 eggs to a cream, stir thoroughly a tblsp. of sifted flour into 4 tblsp. of sugar, then add it to the beaten yolks, put in a tsp. vanilla, and a little grated nutmeg; next the well beaten whites of the eggs, and lastly a pt. of scalded milk, which has been cooled; mix this in by degrees and turn into a deep pie pan lined with puff paste, and bake from 25 to 30 minutes. When nearly done, cocoanut may be sprinkled on top. This makes a smooth custard pie if directions are closely followed.

LEMON PIE

Mix 1 heaping tblsp. of cornstarch with 1 cup of sugar, and 1 cup of hot water; add a tblsp. of butter. The grated rind of half a lemon and the juice of a whole one. Then stir in the well beaten yolks of 2 eggs, boil till thick, cover with a meringue made with the 2 whites beaten stiff, add a little sugar and essence.

—Mrs. M. T. Blaine.

LEMON PIE

Yolks of 2 eggs, 1 tblsp. cornstarch, 1 cup sugar, 2 cups water. Beat together and cook, stirring until it thickens, add juice and rind of 1 lemon. Fill crust which has been previously baked, spread top with whites of eggs beaten with 2 tblsp. sugar. Put in oven until a delicate brown.

—Mrs. Harriet C. Wangerien.

DELICIOUS LEMON PIE

One cup granulated sugar, 1 cup milk, 1 heaping tsp. butter, yolks of 3 eggs. Grate the yellow part of lemon and after removing thick part, cut the inside in small pieces, removing only pith and seeds. Mix thoroughly and bake in a rich crust until done. When removed from oven add the stiff beaten whites of the eggs with 2 heaping tblsp. granulated sugar. Return to oven and bake until well browned.

—Miss Frances E. Holden.

POTATO LEMON PIE

Line pie tin with crust, mix together 1 small potato grated, juice and grated rind of 1 lemon, small cup sugar, small cup water, and 1 egg. Fill pan and cover with crust. Bake in moderate oven. Be sure to stretch top crust over pan so it does not drop into filling and become soaked.

—Mrs. S. H. Agnew.

LEMON SPONGE PIE

Pastry dough, eggs 2, sugar 1 cup, lemon juice 3 tblsp., sweet milk 1 cup, pinch of salt, flour 3 tblsp. Line pie pan with pastry dough. Mix 3 tblsp. of lemon juice and a little grated rind, the yolks of 2 eggs, 1 cup of sugar, 3 tblsp. of flour, a pinch of salt and 1 cup of sweet milk. Beat hard with Dover egg beater, then fold in the stiffly beaten whites of 2 eggs, fill pie and bake carefully, light brown.

LEMON PIE

1 cup sugar, 2 tablespoons flour, 2 eggs, 1 lemon, 1 cup boiling water, piece of butter, pinch of salt. Mix flour and sugar together, add yolks of eggs well beaten, grated rind and juice of lemon, cup of boiling water, butter and salt, cook in double boiler.

Mrs. Marie Beck.

MAPLE SYRUP PIE

One pt. maple syrup, $\frac{1}{2}$ cup sweet cream, butter size walnut, 1 tblsp. flour dissolved in a little water. Put syrup in pan at least 6 in. deep on stove. Add the above and let come to a boil. Make 6 small rich baking powder biscuits; put in the syrup and let bake in oven until the biscuits are done. Dish out with the syrup and serve warm.

—Mrs. A. W. Lowe.

MARTHA WASHINGTON PIE

Three eggs, pinch of salt, 1 cup sugar, beat together; sift in 2 tsp. baking powder and 1 cup flour.

Filling

One-half cup sugar, 1 tblsp. flour, mix well, add 1 egg yolk and 1 pt. milk, cook. Split cake after baking 15 or 20 minutes in moderate oven. Add filling after whipping into it the beaten white of the egg. Cover top of cake with whipped cream after sprinkling with powdered sugar.

—Mrs. W. G. Chandler.

ORANGE PIE

Line a pie plate with pastry and bake. Make custard as follows: 1 cup orange juice (about 2 juicy oranges). Grated rind of half an orange, juice of half a lemon, 1 cup sugar, 1 cup water, 1 tblsp. cornstarch, yolks of 2 eggs. Cook in double boiler until thick. Pour into shell and cover with whites of egg beaten stiff with 1 tblsp. sugar. Brown in oven.

—Mrs. S. H. Agnew.

PINEAPPLE PIE

Pare and core pineapple and run through the coarsest meat grinder. Add 1 cup granulated sugar. Line pie tin with rich pastry. Fill with pineapple. When done cover with a meringue and let it brown slightly.

—Mrs. C. S. Selover.

PRUNE PIE

Make eight pie crust shells in gem pans. Cook a lb. of prunes (which have been soaked over night) in the same water until tender. Sweeten and flavor with lemon juice, to taste. Stone and cut in small pieces. Fill shells, cover with meringue, and brown.

—Miss Catherine Taylor.

PRUNE PIE

One lb. prunes, pastry, whipped cream. Line pie pan with pastry dough. Cook prunes very tender; remove pits and fill the cavity with pecan or walnut meats. Lay evenly and closely in pie and cover with the slightly thickened juice. Cover with pastry strips if desired. When cold, after baking, cover thickly with sweetened and flavored whipped cream.

—Mrs. Cora Griswold.

RHUBARB CREAM PIE

One pt. rhubarb, cut in cubes; yolks of 2 eggs; 1 tblsp. water, 1 tblsp. flour, $\frac{1}{2}$ pt. sugar. Line good sized pie plate with rich pastry and fill with the above. Bake slowly, when firm cover with the whites of the eggs beaten stiff and mixed with 2 tblsp. sugar. Return to oven and brown.

—Mrs. G. R. Wilkins.

SOUR CREAM PIE

One egg, beat it well; $1\frac{1}{2}$ cup sour cream (milk is quite as good); 1 cup raisins, $\frac{1}{2}$ tsp. cloves, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg, salt, 1 cup sugar. Bake with under crust only.

—Mrs. Flora Haroff Andrews.

PIE CRUST

“One, two, three” method for pie crust: One cup flour, 2 tblsp. lard, 3 tblsp. cold water. Mix with a fork, handle as little as possible. Roll with only enough flour to keep it from sticking. Have oven hot at first, then reduce heat. This recipe makes a small pie.

—Mrs. Harriet C. Wangerein.

CRUST FOR ONE MEDIUM PIE

One cup pastry flour sifted with pinch salt; 2 rounded tblsp. shortening; 3 tblsp. cold water. Work shortening into flour with finger tips. Add water and pinch dough together. This makes top and butter crust.

—Mrs. W. B. Wingate.



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ANGEL PUDDING

One lb. marshmallows cut in four parts, 1 qt. double cream, 1 cup chopped nuts, $\frac{1}{4}$ lb. candied cherries. Whip cream, add marshmallows, nuts and cherries. Serve in tall glasses.

—Mrs. J. H. Wigman.

BIRDS' NEST PUDDING

Pare and core enough apples to fill flat baking dish. Fill hole in apple with butter, sugar, cinnamon, raisins and nuts. Pour over all, this batter: One-half cup sugar, $\frac{1}{2}$ cup sweet milk, 1 egg, tblsp. butter, 1 cup flour, 1 tsp. baking powder, pinch of salt. Steam or bake. Serve with milk or fruit sauce.

—Mrs. Ora Cully.

BLUEBERRY PUDDING

One cup molasses, 3 cups flour, 1 qut. blueberries, 1 tsp. soda in molasses, $\frac{1}{4}$ tsp. salt, steam three hours. Sauce: Two even tblsp. butter, $\frac{1}{2}$ cup powdered sugar, white of 1 egg, 3 tblsp. sherry or flavor with vanilla. Cream the butter and sugar, then add the beaten white of the egg, then flavoring. Beat the mixture perfectly smooth, then set in pan of boiling water and serve hot.

—Mrs. Edwin Northrop.

CARAMEL BLANC MANGE PUDDING

Mix $1\frac{1}{2}$ tblsp. gelatine with 3 tblsp. boiling water. Cook $\frac{1}{2}$ cup sugar to a dark brown syrup. Add the gelatine, together with 3 cups cream, 2 tblsp. sugar and pinch of salt and 1 tsp. vanilla. Strain into a wet mold and turn out when firm. Decorate with whipped cream and preserved cherries.

—Mrs. Madeline E. Williamson.

CHERRY PUDDING

One cup white sugar, $\frac{1}{2}$ cup butter, 1 egg. Cream these, add 1 pt. flour, $1\frac{1}{2}$ tsp. baking powder and $\frac{1}{3}$ can cherries (do not use the juice) except you may add a small amount if batter seems too stiff. Bake with slow fire.

SAUCE FOR PUDDING

One tsp. vanilla, 1 tblsp. cornstarch, 3 tblsp. brown sugar, $\frac{1}{2}$ cup butter. Add water until it is the proper thickness.

—Mrs. E. P. Chamberlin.

SPONGE PUDDING

Two heaping tblsp. flour, 1 even tblsp. sugar, 1 pt. milk, 1 tblsp. butter, 6 eggs. Rub smooth and cook to a boiling point. Add yolks 6 eggs and then the beaten whites of eggs. Bake 1 hour in a moderate oven. Set the dish in a pan of hot water while the pudding is baking. Remove only when ready to serve. Use any hot sauce with either cream or sherry wine for flavoring.

—Miss B. Vogelsang.

SNOW CUSTARD PUDDING

One-half package gelatine ($\frac{1}{2}$ box), 4 eggs, 1 qt. milk, $2\frac{1}{2}$ cups sugar, juice of one lemon. Soak gelatine in 1 cup cold water ten minutes; add 1 cup cold water, stir till dissolved, add $\frac{2}{3}$ of sugar and lemon juice. Beat whites of 3 eggs to a stiff froth and when gelatine is cold whip it into whites a spoonful at a time. When all is stiff, pour into mold or individual glasses. Make soft custard of milk, yolks of eggs and remainder of sugar, flavor with vanilla and pour over gelatine.

—Mrs. P. B. Sherman.

STEAMED PUDDING

One cup chopped raisins, $\frac{1}{2}$ cup molasses, 1 cup sweet milk, $\frac{1}{2}$ tsp. salt, $1\frac{1}{2}$ cups flour, sifted with $1\frac{1}{2}$ tsp. baking powder, steam 2 hours. Sauce: Cream 1 cup pulverized sugar, $\frac{1}{2}$ cup butter, add beaten yolks of 3 eggs and 1 tsp. vanilla. Just before serving set dish containing sauce in hot water, add beaten whites of eggs and beat thoroughly for few minutes.

—Mrs. P. B. Sherman.

SUSIE'S PUDDING

One egg (beaten), $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup boiling water, 1 cup flour, 1 tsp. soda, salt. Steam 1 hour. Sauce: 2 eggs (beaten), 1 cup sugar, vanilla.

—Mrs. F. G. Hogen.

SPLENDID PUDDING

One egg, $\frac{1}{2}$ cup molasses, 2 tblsp. sugar, 1 tblsp. melted butter, 1 tsp. soda, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup boiling water, steam 1 hour. Sauce: yolks of 4 eggs, 1 scant cup powdered sugar, $\frac{1}{2}$ pt. whipped cream. Beaten whites of 4 eggs added the last thing.

FIG PUDDING

One-half cup butter or suet, 1 cup sugar, $1\frac{1}{2}$ cup bread crumbs, 3 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ lb. chopped figs. Steam 2 hours.

—Mrs. Harry Brady.

CHOCOLATE PUDDING

Two-thirds cup sugar, 4 level tblsp. butter, 2 eggs, $\frac{1}{2}$ cup cold water, 2 cups pastry flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. cinnamon, salt, $1\frac{1}{2}$ oz. melted chocolate. Cream butter and sugar, add beaten yolks; then alternate the water and the flour which has been sifted three times with the baking powder. Add the beaten whites of eggs and the melted chocolate. Steam 45 minutes. Serve with vanilla sauce or hard sauce.

Hard Sauce

One-half cup butter, 1 cup pulverized sugar, beaten until smooth; add yolk of 1 egg and 1 tblsp. boiling water. Whip the white of egg and fold in. Flavor with vanilla.

—Mrs. C. D. Wood.

CHOCOLATE PUDDING (Without Eggs)

Two squares Baker's chocolate, 2 cups milk, $\frac{1}{4}$ cup sugar, 3 tblsp. cornstarch, $\frac{1}{4}$ cup milk, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. vanilla. Put chocolate and 2 cups milk in double boiler and cook until milk has scalded and chocolate melted, stirring occasionally. Mix sugar, cornstarch and salt, add remaining milk, and stir until thoroughly blended. Add cornstarch mixture gradually to chocolate mixture and cook 10 minutes, stirring constantly until mixture thickens, then occasionally. Turn into serving dish and chill. Serve with or without sugar and cream.

—Mrs. Madeline E. Williamson.

DATE PUDDING

One cup sour milk, 1 cup sugar, yolks of 2 eggs, 1 tsp. soda, 1' tblsp. butter, 1 lb. dates, chopped fine; 2 level cups flour. Steam 2 hours, set in oven to dry off.

Fairy Sauce

One heaping tblsp. butter, work into it as much powdered sugar as possible. Add stiffly beaten white of egg, small tsp. vanilla, then the beaten yolk of egg.

GRAHAM PUDDING

One cup milk, 1 tsp. soda, 1 cup molasses, 1 tsp. salt, 1 tsp. cinnamon, 1 tsp. cloves, 2 cups graham flour, 1 cup chopped raisins, $\frac{1}{2}$ cup chopped nuts. Steam 2 hours.

—Mrs. E. L. Southern.

GRAHAM PUDDING

One-half cup sour milk, $\frac{1}{2}$ cup molasses, 1 scant tsp. soda, pinch salt, 1 cup raisins, $1\frac{1}{4}$ cups graham flour. Steam 2 hours. Serve with lemon sauce.

—Mrs. Ora Cully.

DATE PUDDING

Two cups dates, seeded and cut into 4 pieces; 4 eggs, beaten; 2 cups sugar (stir in eggs); 2 cups English walnuts, broken; 2 tsp. baking powder, 2 tblsp. flour, pinch salt. Mix all together, put in buttered dish and bake 45 minutes in slow oven. Serve with whipped cream, cold or warm.

—Mrs. Madeline E. Williamson.

DATE PUDDING

One cup chopped nuts, 1 cup chopped dates, 1 cup bread crumbs, 1 cup sugar, 1 cup milk, 2 tsp. baking powder, pinch of salt, 1 egg well beaten. Bake 20 minutes. Can be served either hot or cold with whipped cream.

—Mrs. Harry L. Davis.

DATE PUDDING

One tblsp. butter, 1 cup sugar, 1 cup bread crumbs, 1 cup milk, 1 cup dates, 1 cup nuts, 1 tblsp. baking powder. Serve either hot with hard or pudding sauce, or cold with whipped cream.

—Mrs. Aubley.

GRAPE FRUIT JUICE PUDDING

A dainty desert especially fine to serve with heavy course dinner: One-half cup tapioca (well soaked); 1 cup grape juice, juice 1 lemon, $\frac{3}{4}$ cup sugar. Cook thoroughly in double cooker. When cool add whites of 3 eggs well beaten. Serve in individual glasses with whipped cream heaped on top, surmounted by Marischino cherries.

—Mrs. Frances Lytle.

BAKED INDIAN PUDDING

Make a soft mush of boiling water and 3 tblsp. Indian meal. When cool, add 1 cup brown or white sugar, $\frac{1}{2}$ cup molasses, 1 cup dried currants, soaked in hot water, and covered with flour; $\frac{1}{2}$ tsp. cinnamon, 2 eggs. Bake $\frac{1}{2}$ hour. No dressing needed.

—Mrs. W. G. Rose.

MACAROON PUDDING

Two cups milk, yolks of 4 eggs, $\frac{1}{2}$ box No. 1 A Knox gelatine, sugar to taste, whites of 4 eggs, $\frac{1}{2}$ lb. macaroons. Dissolve gelatine in milk when hot. Add sugar and yolks of eggs (make custard). Be careful not to cook custard too long. Take from fire and add beaten whites of eggs. Put in mold first a layer of custard. Then layer of macaroons. Serve with sweetened whipped cream.

—Mrs. C. E. Hoover.

ICE BOX PUDDING

Two dozen lady fingers, 2 cakes German sweet chocolate, 2 $\frac{1}{2}$ tblsp. powdered sugar, 4 eggs, $\frac{1}{2}$ pt. whipped cream, $2\frac{1}{2}$ tblsp. boiling water, 1 tsp. vanilla. Line a form or bowl with parafine paper. Separate into halves 2 dozen lady fingers and line the form with them. Place remainder in center of form. Melt 2 cakes of German sweet chocolate in a double boiler, take from fire and add 2 tblsp. powdered sugar. Add to this $2\frac{1}{2}$ tblsp. boiling water and stir to a smooth paste. Break yolks of 4 eggs, one at a time, into mixture, stirring constantly. Add stiffly beaten whites and 1 tsp. vanilla. Pour over lady fingers. Serve cold with whipped cream after having stood over night.

—Mrs. F. F. Conner.

KENSINGTON PUDDING

One box Cox gelatine, 2 dozen lady fingers, 4 eggs, 3 pts. milk, $1\frac{1}{2}$ cups sugar, 10 cents worth nut meats, 10 cents worth candied cherries, 10 cents worth candied pineapple, 1 qt. whipped cream. Heat milk, beat yolks of eggs and sugar together, add gelatine and pour hot milk over all. Cook in double boiler until like floating island custard. Beat whites stiff and pour custard over them. Line a mold with lady fingers. Add fruit and nuts to custard and pour in mold. Serve with whipped cream.

—Mrs. A. R. Thompson.

NESSELRODE PUDDING (Frozen)

One cup sugar, 1 cup boiling water, $\frac{1}{2}$ lb. candied cherries, 1 cup almonds; 1 cup cream, 1 cup canned pineapple, yolks of 3 eggs. Blanch, dry and grind almonds fine. Cut fruit into small pieces. Put sugar and water together and boil 15 minutes. Beat the yolks until very light and add the hot syrup gradually. Heat again over hot water, stirring constantly until the eggs coagulate. Remove from the fire and beat constantly until cold. Add cream, fruit, almonds and $\frac{1}{2}$ tblsp. vanilla. Freeze and pack and allow to stand before using.

—Miss Ivy Kraft.

PINEAPPLE PUDDING

One-half cup minute tapioca, 4 cups boiling water, pinch of salt; boil until clear, then add 1 cup sugar, 1 cup shredded pineapple, juice of 1 lemon. When cold add $\frac{1}{2}$ pt. whipped cream. Serve very cold.

—Mrs. W. A. Rounds.

PEACH COBBLER

Line a deep tin with rich pie crust. Fill with peaches that have been quartered. Cover with 1 cup sugar in which has been mixed 2 tsp. flour. Pour over this 1 cup sweet cream. Add bits of butter and cinnamon. Bake very, very slowly about 1 hour.

—Katherine Townley.

PETTIJOHN PUDDING

One-half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ tsp. salt, 1 qt. milk, 1 cup Pettijohn. When warmed through stir in butter size of walnut. Bake slowly about 4 hours and stir often.

—Mrs. J. D. Littlefield.

PLAIN PLUM PUDDING

One lb. flour, $\frac{1}{2}$ lb. suet chopped fine, 1 lb. raisins, $\frac{1}{2}$ lb. currants, 1 pt. sweet milk, 1 tsp. baking powder, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. cloves and nutmeg, pinch of salt, 10 cents worth citron peel. Mix flour, baking powder and salt. Rub suet into flour, add fruit and spices. Butter the mold; first a layer of batter, then citron peel until all used. Steam 3 hours. Serve with brandy or hard sauce.

—Mrs. John G. Spencer.

PLUM PUDDING

One lb. raisins, 1 lb. currants, 1 lb. brown sugar, 1 large loaf stale bread, grated; $\frac{1}{2}$ lb. beef suet, chopped fine, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ doz. eggs, 1 tsp. each all kinds of spices, $\frac{1}{2}$ cup chopped nuts, 1 wine glass brandy. Tie in bag tight and boil 4 hours.

—Mrs. Madeline E. Williamson.

PLUM PUDDING

Beat together 3 eggs, 1 cup brown sugar, 1 cup sour milk in which 1 tsp. soda has been dissolved, 1 tsp. salt and enough flour to make a stiff batter. Add $\frac{1}{2}$ lb. of beef suet chopped fine, 1 lb. currants, 1 lb. seeded raisins, 2 tsp. cinnamon, 1 tsp. allspice. Cover tight and steam 3 or 4 hours. This quantity may be steamed in one large mold or in four smaller ones, each of which will serve six persons. Serve with hard sauce.

—Mrs. J. M. H. Frederick.

PRUNE PUDDING

One lb. prunes, 2 eggs, $\frac{1}{2}$ cup sugar, 1 tsp. vanilla. Cook prunes and chop coarsely. Put sugar in juice prunes have been soaked in. Beat yolks and mix. Bake $\frac{1}{2}$ hour. Beat whites and brown.

—Mrs. Harry Brady.

PLUM PUDDING

One and one-half cups chopped suet, 2 cups fine bread crumbs, 1 cup molasses, 2 cups chopped raisins, 1 cup currants, 1 cup nuts (any kind), 1 tsp. salt, cloves, cinnamon, all-spice and baking soda; 1 cup milk, flour to make stiff batter. Steam not less than 4 hours. Sauce: One-half cup butter, 2 cups confectioner's sugar, beat to a cream. Beat whites of 2 eggs and beat into sugar and butter. Flavor.

—Mrs. J. S. Rutledge.

MAPLE-WALNUT TAPIOCA PUDDING

Heat 1 pt. milk in double boiler. Stir in slowly 2 tblsp. minute tapioca. Cook 15 minutes. Then add well beaten yolks of 2 eggs, pinch of salt, but no sugar. Stir until well blended. Let cool. Take $\frac{2}{3}$ cup thick maple syrup, beat into cool tapioca. Add $\frac{1}{2}$ cup finely chopped English walnut meats. Serve with whipped cream. Use nuts as garnish.

—Mrs. W. H. McCreary.

REBECCA PUDDING

Scald 1 qt. milk, mix $\frac{1}{2}$ cup of cornstarch with cold milk to pour; stir into hot milk; add $\frac{1}{2}$ cup sugar; cook 15 minutes. Add the beaten whites of 3 eggs. Beat well. Add candied cherries. Pour into mold. Sauce: Yolks of 3 eggs. Add gradually 1 cup fine granulated sugar and continue beating. Add 3 tsp. sherry wine. Use immediately.

—Mrs. Perry L. Hobbs.

SNOW PUDDING

One qt. water, 3 tblsp. cornstarch, whites of 3 eggs, pinch salt. Add salt and water, put on fire, add cornstarch before it boils, cook, take from fire, add whites of eggs beaten stiff, sugar and flavoring to taste. Cream for Snow Pudding: One pt. milk, $\frac{1}{2}$ cup sugar, yolks of 3 eggs, 1 tsp. cornstarch, vanilla, small piece butter.

—Mrs. Granger.

STEAMED PUDDING

One-half cup molasses, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ cup seeded raisins, flour enough to make a stiff batter. Steam 2 hours. Sauce for pudding: One-half cup butter, 1 cup sugar, 2 cups milk, 1 tblsp. cornstarch. Cream butter and sugar, heat with milk, stir cornstarch into the milk, then put butter and sugar in the milk. Cook until it thickens.

—Mrs. F. E. Slater.

STEAMED PUDDING

Sift 1½ cups white flour and add ½ tsp. salt, 1 tsp. soda, 1 tsp. mixed spice. Add 1 cup ground suet, 1 egg, ½ cup milk, ½ cup dark molasses, 1 cup chopped raisins or figs. Steam 2 hours. Sauce: One cup sugar, 3 tblsp. hot water, 1 egg, 1½ tblsp. butter. Rub butter and sugar to cream, add yolk of egg, and hot water gradually. Cook in double boiler until thick. Add beaten white of egg.

—Mrs. Arthur B. Pyke.

STEAMED PUDDING

One cup sugar, 1 tsp. cinnamon, ½ tsp. cloves, ½ tsp. nutmeg, ½ tsp. soda, 1 cup currants, 1 cup raisins. Dissolve soda in cup of boiling water, mix spices with sugar and add flour until thick enough for cake. Then add currants and raisins. Steam 3 hours. Pudding sauce: One cup sugar, 1 heaping tblsp. butter, ½ cup boiling water, let boil 5 minutes. Pour slowly on 1 well beaten egg. Flavor with lemon.

—Mrs. C. I. Jenkins.

SUET PUDDING

One cup suet chopped fine, 1 cup brown sugar, 1 cup flour, 2 eggs, 1 cup raisins, 1 cup sour milk, 1 tsp. soda, pinch salt. Steam for 3 hours. Add few nuts if you like. Sauce for same: One cup brown sugar, ¼ cup butter, beat to a cream; 3 eggs, beat separately; add yolks to the sugar and butter, and cream good, then add the beaten whites, 1 tsp. vanilla.

—Mrs. E. N. Chapman.

SUET PUDDING

One cup suet, 1 cup raisins, 1 cup brown sugar, 1 cup sour milk, 1 cup flour, 1 cup bread crumbs, 1 tsp. soda. Steam 3 hours.

—Mrs. Madeline E. Williamson.

SUET PUDDING

One cup suet, 1 cup milk, 1 egg, 1 cup molasses, 2 tsp. soda mixed in ½ the molasses, 2½ cups flour. In another bowl put 1 cup raisins, 1 cup currants, 1 cup walnuts, 1 tsp. cinnamon, ½ tsp. cloves, ¼ lb. citron. Mix and steam 3 hours.

—Mrs. J. F. Gould.

SUET PUDDING

One cup suet, 1 heaping cup bread crumbs, 1 cup good molasses, 1 cup raisins, 1 cup currants, 1 tsp. salt, cloves and cinnamon, 2 tsp. soda, 2 cups flour, 1 cup milk.

—Miss Miller.

STEAMED SUET PUDDING

One cup suet chopped fine, 1 heaping cup bread crumbs, $\frac{1}{2}$ cup New Orleans molasses, $\frac{1}{2}$ cup granulated sugar, 1 cup sweet milk with tblsp. soda dissolved in it, 1 cup raisins, 2 cups flour. Flavor with nutmeg, cloves and cinnamon, a little salt. Steam fully 2 hours. Sauce: The white of an egg beaten with 1 cup granulated sugar or heaping tblsp. butter stirred to a cream, with a cup granulated sugar. Squeeze in the juice of $\frac{1}{2}$ good sized orange.

—Mrs. M. A. Howlette.

TROY PUDDING

One cup raisins, chopped fine 1 cup suet chopped fine; 1 cup N. O. molasses; 1 cup hot milk or water; $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup salt, 1 tsp. soda dissolved in hot water. Beat to a batter. Steam 3 hours. If water is used instead of milk, use $\frac{1}{2}$ cup more flour. Sauce: Juice of 2 lemons, 1 cup granulated sugar. Cream the butter and sugar. Add lemon juice. Beat to a froth and serve on the hot pudding.

—Mrs. Frank Kraft.

WADSWORTH PUDDING

One cup shredded pineapple (drained), 1 cup cooked rice, 1 cup sugar. Chill, and just before serving whip 1 cup cream. Flavor and mix thoroughly.

—Mrs. Ora Cully.

HARD SAUCE

Cream $\frac{1}{4}$ cup butter, add gradually 1 cup powdered sugar, beating all the while. Then add the white of 1 egg without beating. Beat hard and add 1 tsp. vanilla. Stand it on ice to harden. Brandy or sherry may be used if desired.

—Mrs. W. B. Wingate.

ORANGE SAUCE FOR PUDDING

Mix two level tblsp. flour with 1 cup sugar, add hastily 2 cups boiling water and grated rind of 1 orange. Stir and boil 5 minutes. Add juice of 2 oranges, 1 tblsp. butter and beaten yolks of 3 eggs. Will serve eight persons.

—Miss Helen Sheridan.

PUDDING SAUCE

Cream together 1 cup sugar and $\frac{1}{2}$ cup butter. Add 3 well beaten eggs and flavor. Cook in double boiler just before serving.

—Mrs. W. B. Wingate.

STERLING SAUCE

First immerse mixing bowl in hot water, then beat to a cream $\frac{1}{4}$ cup butter, 1 cup lightest brown sugar, pinch salt. Add whites of 2 eggs beaten stiff. Set mixture in pan of hot water and beat till thoroughly heated. Put aside to cool. Add $\frac{1}{2}$ cup whipped cream, vanilla flavoring when ready to serve.

—Mrs. W. B. Wingate.

PUDDINGS

Telling's Ice Cream

As a Dessert—We know of no dish possessing the appetizing, refreshing and nutritious properties which are contained in this delicious ice cream. It is the ideal dessert.

As a Food—Few foods contain the genuine health properties which are contained in really good ice cream, such as Telling's. We use only the best fruits, flavors, granulated cane sugar and Bell Vernon Cream perfectly pasteurized and homogenized.

BELLE-VERNON STANDARD PASTEURIZED ■ M I L K ■

Every precaution that science can give enters into the production of this wholesome milk. **Belle Vernon Whipping Cream** is used by Cleveland's best cooks.

The Telling-Belle Vernon Co.

CREAMS, ICES AND DESSERTS

AMBROSIA

First, place layer sliced oranges; second, place layer fresh strawberries; third, place layer fresh or canned pineapple, cut in small pieces; alternate till fruit dish is filled. Then squeeze juice of several oranges over contents. Put in ice box till serving time, then sprinkle shredded cocoanut over top. When strawberries are not in market, it is all right without.

—Mrs. Burgess Burkitt.

APPLE CUSTARD

Five cooking apples, quartered. Boil 1 cup brown sugar and $\frac{1}{2}$ cup water to syrup. Drop apples in and cook until tender. Dip apples out, drain, put in 1 tblsp. butter, 1 egg (yolk), 1 tblsp. flour and 1 cup cream (milk will do), cream together, stir into syrup, cook and pour over apples. Beat white of egg, add little sugar and drop over top.

—Mrs. H. H. Cully.

APPLE SNOW

Grate one large apple, white of 1 egg, $\frac{1}{2}$ cup sugar, beat together until light and feathery and if desired add chopped walnuts.

—Mrs. Frank O'Brien.

BAKED DATES

Baked dates are very palatable, especially when served with hot rolls, says Good Housekeeping. Remove the stones from the dates, put into each a very small piece of butter, place in a pan, sprinkle with salt and put in a hot oven for five minutes. Dates that are old and hard will become soft by this method. They should be served hot.

—Miss Jennie Burns.

FRUITED CREAM DESSERT

One-half pt. whipping cream, 1 cup pineapple or white cherries, 1 cup white grapes, 1 orange, 1 banana, $\frac{1}{4}$ cup English walnuts. Whip cream, then add fruit cut up and the nuts. Let stand on ice or in a cool place for several hours. Serve in sherbet glasses with a maraschino cherry on top.

—Miss Charlotte King.

MERINGUE

Should be baked slowly. If baked too quickly it will rise and then fall.

COCOANUT LOAF

One-half box gelatin, 1 cup cold milk, $\frac{3}{4}$ cup sugar. Heat and cool. Add 2 cups cocoanut, 1 tsp. vanilla, 1 pt. cream, whipped. Serves eight people.

—Mrs. H. H. Cully.

COCOANUT PUFFS

Whites of 3 eggs, $2\frac{1}{2}$ tsp. cornstarch, 1 cup granulated sugar, 2 cups shredded cocoanut, 1 tsp. vanilla. Beat eggs, add sugar and cornstarch, cook in double boiler until sticks around edges (stirring all the time). Remove from heat, add cocoanut and vanilla, and drop in buttered tins and bake in slow oven for 15 minutes.

—Mrs. H. H. Cully.

FLOATING ISLAND

Three eggs, 3 tblsp. sugar, 1 quart milk. Beat the eggs and sugar together, add the milk cold. Let it come to a scald. Have the whites of two eggs beaten to a froth. Put it on in the boiler and cover closely. Flavor the custard with vanilla or lemon.

—Mrs. W. G. Rose.

FLOATING ISLE

Take yolks of 4 or 6 eggs (according to the amount needed), $\frac{1}{2}$ cup sugar, about 2 tblsp. cornstarch, small piece butter. Mix with little milk. Take 1 qt. milk and put on to boil. When boiling, pour in mixed eggs, etc. Have whites beaten to stiff froth and pour on boiling cream. Dip out with large spoon into dessert dishes, with frosting on top.

—Mrs. Ecken.

FOOD FOR THE GODS

Whites 6 eggs beaten stiff, 2 cups granulated sugar, 6 tblsp. cracker crumbs, 2 tblsp. baking powder, $\frac{1}{2}$ lb. nuts, $\frac{1}{2}$ lb. dates. Chop nuts and dates, mix all together, fold in whites of eggs last. Bake in a slow oven about 1 hour. Serve with whipped cream.

—Mrs. Bailey.

FRUIT DREAMS

Two cups boiling water, 1 cup raisins and figs, 1 cup sugar, cook all till soft; 2 level tblsp. cornstarch in $\frac{1}{2}$ cup water, add to cooked mixture and cook 2 or 3 minutes. Add 1 cup nuts and candied cherries. When cold add 1 pt. whipped cream. Serve with whipped cream.

—Miss Marguerite Craig.

FRUIT JELLO

One pkg. orange or lemon jello, dissolve in $\frac{1}{2}$ pt. hot water, add $\frac{3}{4}$ cup sugar. Lemon or orange extract added will also improve flavor. Quarter oranges and slice bananas. Add $\frac{1}{2}$ cup English walnuts. Pour jello over this when cool. Serve in mold form topped with whipped cream or in tall glasses.

ICE CREAM

One qt. milk, 3 eggs, $1\frac{1}{4}$ lbs. sugar, 1 dessert spoon flour mixed in sugar. Put eggs well beaten, sugar and flour in the heated milk, cook 10 min., let cool. Add 2 qts. cream, flavor to suit taste, freeze. Makes 1 gallon.

—Mrs. H. H. Cully.

LUCY'S APPLE SAUCE

One qt. cooked apples, run through sieve; 1 tblsp. butter, sugar to taste; 1 tsp. cinnamon.

—Mrs. W. D. Pudney.

MACAROON JELL-O

Dissolve one pkg. of any flavored Jell-O in 1 pt. of boiling water. When it begins to thicken beat until thickness of whipped cream, then add 1 cup whipped cream and 6 crushed macaroons. Whip together thoroughly, let harden, and serve with whipped cream.

MARSHMALLOW CREAM

Dissolve 1 rounded tblsp. granulated gelatine in $\frac{1}{2}$ cup cold water and stir over fire till thoroughly dissolved. Add another $\frac{1}{2}$ cup cold water and let stand while beating whites of 4 eggs with tiny pinch salt until very light. Pour gelatine very slowly into whites, beating constantly. Sprinkle in 1 cup granulated sugar and keep beating. Take $\frac{1}{3}$ mixture, tint pink. Spread over bottom of deep dish and cover with chopped nuts. Spread another $\frac{1}{3}$ gelatine over this, then another layer nuts. Tint remaining $\frac{1}{3}$ lavender and spread on top. Serve with whipped cream.

—Mrs. J. F. Gould.

PINEAPPLE FLUFF

One 15-cent can pineapple cut in small cubes, $\frac{1}{2}$ lb. pink and white marshmallows, cut each in 4 pieces, 1 cup almonds blanched and cut lengthwise in narrow strips, $\frac{1}{2}$ pt. cream whipped and flavored. Put the pineapple and marshmallows in sherbet glasses, sprinkle with almonds and add cream. This will serve 10 people.

—Mrs. E. P. Chamberlin.

MAPLE SOUFFLE

One cup milk, heaping tsp. cornstarch, pinch salt, tblsp. butter, 3 eggs, tsp. brown sugar, 1 cup maple syrup, vanilla. One cup of milk in a double boiler, when it comes just to the scalding point, stir in a heaping teaspoonful of cornstarch dissolved in a little cold milk, a pinch of salt and a tblsp. butter, add the yolks of 2 eggs beaten with a rounded tsp. brown sugar and 1 cup maple syrup. Take from the fire, and when nearly cold, fold in the whites of 3 eggs, beaten until dry and stiff. Have ready a deep buttered baking dish, pour in the mixture, and bake in a moderate steady oven about half an hour. Serve at once before it falls (a pinch of saleratus to prevent falling), with a little whipped cream sweetened and flavored with vanilla (a few drops of vanilla brings out the maple flavor).

—Marian E. Taylor.

MARSHMALLOW CHARLOTTE RUSSE

Whip a pt. of heavy cream until stiff. Fold in $\frac{1}{2}$ cupful powdered sugar, add stiffly beaten whites of 2 eggs, 1 tsp. vanilla, 1 cup marshmallows cut in small pieces and $\frac{1}{2}$ cupful chopped English walnut meats. Line a mold with lady fingers, fill with the cream and let stand on ice about 1 hour before serving.

PINEAPPLE CREAM

Two cups water, 1 cup sugar, 1 can grated pineapple, 2 cups cream. Make syrup by boiling sugar and water 15 minutes, strain, cool, add pineapple and freeze to a mush. Fold in whip from cream, let stand 30 minutes before serving. Serve in frappe glasses and garnish with candied pineapple.

—Mrs. H. J. Hartzell.

MAPLE PARFAIT

Cook 1 cup maple sugar and $\frac{1}{2}$ cup hot water to thick syrup. Pour this over the well-beaten yolks of 3 eggs and cook in double boiler until thick. Beat until cold, then add 1 scant pt. whipped cream and flavor with vanilla. Pack in ice and salt for 4 or 5 hours.

—Mrs. S. H. Agnew.

PINEAPPLE FRAPPE

One large can pineapple, 1 lb. plain marshmallows, $\frac{1}{4}$ lb. shelled pecans, $\frac{1}{2}$ pt. cream. Cut pineapples and mix mallows into small pieces, add pecans, whipped cream and mix thoroughly. Serve with salted wafers.

—Mrs. Harry Brady.

PINEAPPLE WHIP

The day before wanted, prepare 1 pkg. lemon jello as usual, $\frac{1}{2}$ can sliced pineapple, cut fine, no juice. When jello is partly cooled add pineapple. Just before serving whip $\frac{1}{2}$ pt. double cream with 1 tbbsp. sugar and mix.

—Mrs. H. H. Cully.

MAPLE MOUSSE

Beat the yolks of four eggs until light. To them add 1 cut maple syrup; let come to a boil. Take from fire and beat till cold. Then strain and add one pint of cream, whipped, and the beaten whites of eggs. Place in freezer and pack in ice and salt. Let stand for 2 or 3 hours.

—Mrs. Frank B. Willis, Columbus, O.

PRUNE WHIP

Whites of 3 eggs, $1\frac{1}{2}$ cup granulated sugar, 10 or 12 stewed prunes, chop fine. Beat the whites to a stiff froth and add sugar. Stir well and then add chopped prunes. Bake in a slow oven $\frac{3}{4}$ of an hour.

—Mrs. H. M. Chisholm.

PRUNE WHIP

Whites of 5 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. cream of tartar, $\frac{1}{4}$ lb. stewed prunes (about 16). Bake about 20 minutes.

Custard for Above

One pt. milk heated, yolks 4 eggs beaten, $\frac{1}{4}$ cup sugar, pinch salt. Cook until custard coats spoon.

—Mrs. Madeline E. Williamson.

TAPIOCA DESSERT

One-half cup pearl tapioca, 1 scant cup maple syrup, $\frac{2}{3}$ cup walnut meats, $\frac{1}{2}$ pt. cream. Soak tapioca over night, in the morning cook until very clear, add syrup and nuts, let boil up just once. Then put in glasses to chill. Whip cream, put over top with maraschino cherries just before serving. Enough for six people.

—Julia Noville.

TAPIOCA DESSERT

Soak $\frac{2}{3}$ cup pearl tapioca in 3 cups cold water over night. In morning put in double boiler with $1\frac{1}{2}$ cups light brown sugar, $\frac{2}{3}$ cup figs cut in small pieces. Cook till almost done, then add $\frac{2}{3}$ cup chopped nuts. When well cooked add little vanilla and pour into mold. Serve cold with whipped cream.

—Mrs. Fred Hibben.

WHIPPED CREAM SHERBET

One pt. whipped cream, $\frac{3}{4}$ lb. marshmallows cut in small pieces, 1 lb. English walnuts broken in small pieces. Mix all together and let stand 3 hours.

—Mrs. George H. Thorne.

SUBSTITUTE FOR WHIPPED CREAM

Put an even tsp. of gelatine in 3 tsp. cold water, soak 10 or 11 min., then melt in a warm place until it is reduced to a liquid. Whip for 5 min. with a wire spoon in a warm room. It will become stiff and frothy. Add 5 tblsp. rich cream, ice cold, 1tblsp. powdered sugar and flavor.

—Mrs. Chas. H. Cooper.

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BOTH PHONES

CAKES AND ICINGS

ANGEL FOOD CAKE

Whites of 11 eggs, $1\frac{1}{2}$ cup of sugar, 1 cup pastry flour; add a tsp. cream tartar, 1 tsp. almond flavoring. Sift flour 4 times, sugar 1 time; measure, put together. Beat eggs half, add cream tartar, finish beating. Fold in flour and sugar, then extract. Bake in ungreased Van Dusen pan 1 hour, in very slow oven, with pie pan of water on lower grate.

—Mrs. W. W. Holliday.

ANGEL FOOD CAKE

Whites of 11 eggs, $1\frac{1}{2}$ glass of sugar sifted 9 times; add a pinch of salt, 1 glass pastry flour, 1 tsp. cream tartar, sifted in flour 9 times. Mix 1 tsp. vanilla in sugar, then sift sugar and flour together 4 times. Then stir lightly into the stiffly beaten whites. Bake slowly with increasing heat.

—Mrs. Edw. Northrop.

APPLE SAUCE CAKE

One cup butter, 1 cup sugar, 2 eggs, $1\frac{1}{2}$ cup apple sauce, 2 cups flour, 1 cup nut meats, 1 cup raisins, 1 tsp. soda dissolved in 1 tblsp. hot water, 1 tsp. allspice, 1 tsp. cinnamon, 1 tsp. nutmeg. Cream butter and sugar, add yolk of eggs. Mix dry ingredients, add apple sauce and fruit and whites of eggs last. Bake in a moderate oven.

—Mrs. F. W. Cammann.

APPLE SAUCE CAKE

One and one-half cups apple sauce, $\frac{1}{2}$ cup (scant) butter. Stir in while sauce is hot $1\frac{1}{2}$ cups brown sugar, $2\frac{1}{2}$ cups flour, 1 tsp. soda in hot water, 1 cup chopped raisins, cinnamon, cloves to taste.

—Mrs. Ora Cully.

BROWN BREAD

One cup white flour, 2 cups graham flour, $\frac{1}{2}$ cup sugar, 1 egg, $1\frac{1}{2}$ cups sour milk, 1 tsp. soda.

—Mrs. W. D. Pudney.

BUTTER ICING

One lb. confectioner's sugar, $\frac{3}{4}$ cup butter, 2 tblsp. milk or cream. Stir until creamy, add vanilla or any flavor desired.

—Mrs. Marie Beck.

BOSTON FAVORITE CAKE

Two-thirds cup butter, 2 cups sugar, 4 eggs, 1 cup milk, 3½ cups flour, 5 tsp. baking powder. Cream the butter, add sugar gradually, eggs beaten until light, then milk and flour mixed and sifted with baking powder. This recipe makes two loaves or one-half the mixture may be baked in individual tins.

—Mrs. H. J. Hartzell.

CAKE

Break an egg into a measuring cup. Add enough melted butter to fill ½ full; fill cup to top with milk; take 1½ cups flour after sifted; 1 cup sugar, 1 tsp. baking powder, and sift all together twice and pour on the contents of measuring cup; 1 tsp. flavoring. Beat until batter is smooth. Bake in loaf or two layers.

—Mrs. H. L. Roxbury.

CAKE THAT NEVER FAILS

Two cups granulated sugar, ½ cup butter, cream together. Add ½ cup sweet milk and ½ cup water. Three cups sifted flour (level), 2 tsp. baking powder, sift together. Add the whites of 5 eggs beaten stiff. Flavoring to taste. Bake in three layers.

—Mrs. Edward L. Benedict.

CAKE

One cup granulated sugar, 3 eggs, pinch salt, 1 cup pastry flour, 1 lb. English walnuts, broken; 1 lb. dates, shredded. Stir all together only enough to thoroughly mix ingredients. Do not beat. Put in a shallow pan and bake very slowly for ¾ of an hour.

—Dora M. Lynn.

CARAMEL CAKE

One and one-half cup sugar, ½ cup crisco, 1 cup milk, whites of 3 eggs, 3 cups flour, 2 tsp. baking powder, 1 tblsp. cornstarch. Mix sugar and crisco, add milk, then flour, baking powder and cornstarch, and lastly. whites of eggs, flavor with vanilla.

CORN CAKE WITHOUT EGGS

One cup sour milk, 1 tblsp. sugar, 1 scant cup corn meal, 1 scant cup flour, 1 tblsp. melted drippings, pinch salt, ½ tsp. soda, ½ tsp. baking powder. Bake in hot oven.

—Mrs. H. G. Boon.

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Why Swans Down Cake Flour makes the Best Cake

By the Swans Down Girl

Yes, I used to make my bread and cake with the same flour. But that was before I knew about SWANS DOWN CAKE FLOUR. I wouldn't think of such a thing now.

You see bread and cake are altogether different. Good bread must be nutritious, substantial, sustaining. Good cake should be light, dainty, smooth, tasteful. If bread is the staff of life, as they say, then cake is the sunshine, music and flowers. We couldn't do without either. But really, it's a mistake to think that the same flour will do for both.

"Why won't bread flour make good cake, too?"

Well it's like this. A cake must be light. For lightness we depend upon the action of the heat of the oven. It expands the air in the beaten eggs, and also makes the baking powder work, liberating carbon dioxide, a harmless gas. The expanding air and gas puff up or raise the cake batter or dough, which bakes and hardens in this position, so that the cake retains the structure of a very fine-grained sponge.

Now a good bread flour is rich in the heavier constituents of wheat, especially gluten, which is a tough rubbery substance, hard to stretch or expand. The expanding air and escaping gas which give cake its creamy, feathery delicacy can not properly raise this heavier bread dough, so your cake is soggy, heavy and indigestible.

But Swans Down Cake Flour is especially prepared; all the coarser materials are taken out of the wheat grain, leaving the fluffy, lightest and whitest portions as Swans Down Cake Flour, from which any one can easily make a perfect cake, if they will only follow the instructions.

Cake you know is made rich and nourishing by the fresh eggs, butter, sugar and milk you put into it, so you don't need the heavier elements found in bread.

I feel this way about cake. I don't bake it every day, and when I do I want it to be as nice as I can make. I don't want to take any chances, or to waste my time, or to waste my material. I want to make good cake every time. For this reason I use Swans Down Cake Flour.

Yes, you can buy Swans Down Cake Flour from your own grocer anywhere in packages, just as you want it, always fresh.

I almost forgot to mention color. Bread flour with its yellow or grayish tints won't make that lovely snowy cake that melts in your mouth. Swans Down Cake is white as milk and light as swans down.

This is why I use Swans Down Specially Prepared Cake Flour for all my cakes. You will too after your first trial. Take my advice, try it next baking day.

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CHOCOLATE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs (yolks), $1\frac{1}{4}$ cup flour, 2 squares chocolate or 2 tblsp. cocoa, $\frac{1}{2}$ cup sour milk, 1 tsp. soda, 1 egg (white, beaten stiff), 1 tsp. vanilla, $\frac{1}{4}$ tsp. salt.

—Mrs. S. D. Corlett.

CORN FLAKE MACAROONS

Beat whites of two eggs till stiff and dry. Fold in 1 cup sugar, add 2 cups corn flakes, 1 cup shredded cocoanut, pinch of salt and 1 tsp. almond extract. Drop by spoonfuls on greased pan; bake in moderate oven.

—Mrs. P. B. Sherman.

CINNAMON CAKE—for Breakfast

One-quarter cup sugar, 1 egg, butter size of walnut, 3 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 1 cup milk, $2\frac{1}{2}$ cups flour (more if not stiff enough), spread with sugar and cinnamon and bake. Put in 2 pie tins.

Icing

One and one-half cups brown sugar, $\frac{1}{2}$ cup cream, butter size of hickory nut, boil until hardens, stir well.

—Mrs. Judson Perry.

CHOCOLATE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, whites of 3 eggs, $\frac{2}{3}$ cup of milk, $1\frac{1}{2}$ cup of flour, 2 tsp. baking powder, vanilla.

Filling for Chocolate Cake

Yolks of 3 eggs, $\frac{1}{2}$ cup milk, 1 tblsp. butter, 1 cup sugar, grate $\frac{1}{2}$ cup chocolate, boil 6 minutes.

—Mrs. L. B. Snow.

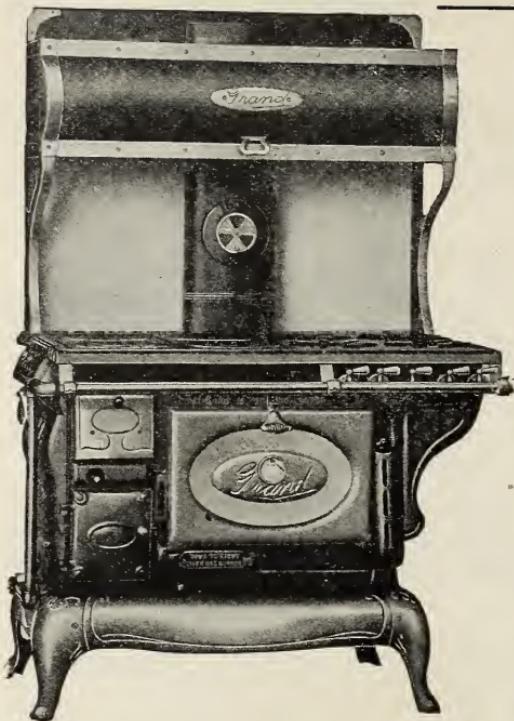
CHOCOLATE CAKE

Shave 2 ounces chocolate and add 5 tblsp. boiling water to make smooth paste; $\frac{1}{3}$ cup butter, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 tsp. vanilla, 4 eggs, 2 cups pastry flour. Beat yolks and whites separately.

Filling

Four tblsp. flour, $\frac{1}{2}$ cup sugar, mix well; 1 cup scalded milk and cook in double boiler 20 minutes, stirring until thick. Add 1 ounce chocolate which has been mixed with 2 tblsp. boiling water. Last add yolk of 1 egg. Let cool, add vanilla.

—Mrs. J. D. Littlefield.



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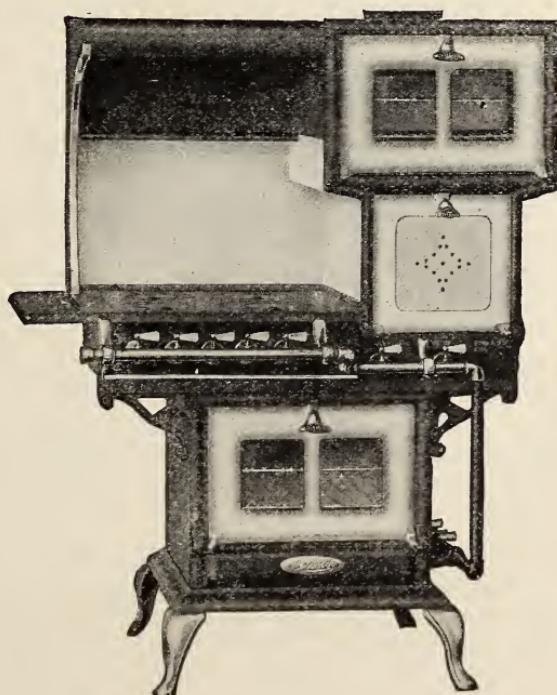
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CHOCOLATE CAKE OR DEVIL'S FOOD

Five level tblsp. butter, $1\frac{1}{4}$ cups sugar, $3\frac{1}{2}$ squares chocolate (melted), 3 eggs, 1 tsp. vanilla, $\frac{3}{4}$ cup milk, $3\frac{1}{2}$ level tsp. baking powder, $1\frac{1}{2}$ cups sifted flour. Cream butter, add sugar and chocolate, then unbeaten eggs and vanilla and beat together until very smooth. Sift the baking powder with $\frac{1}{2}$ cup of the flour and use first; then alternate the milk and the remaining flour and make the mixture stiff enough to drop from the spoon. Beat until very smooth and bake in loaf in moderate oven.

—Mrs. Walter E. Schutt.

CORNSTARCH CAKE

One cup sugar and $\frac{1}{2}$ cup butter creamed together, whites of 2 eggs, 1 cup sweet milk, $1\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup cornstarch, 2 tsp. baking powder. Bake in loaf or layers. Sift cornstarch, baking powder and flour together. Beat eggs and stir in last. Flavoring.

—Mrs. Eugene Warner.

CREAM CAKE

One cup sugar, 3 eggs, 2 tblsp. water, $1\frac{1}{2}$ cup flour, $1\frac{1}{2}$ tsp. baking powder.

Filling

One pt. milk, 2 eggs, little butter and sugar. Flavor.

—Mrs. F. G. Hogan.

DATE TORTE

One cup English walnuts, 1 cup dates, sliced; 1 cup granulated sugar, pinch salt, 2 eggs, 1 tblsp. flour, 1 tsp. baking powder. Stir eggs and sugar together, add flour and baking powder, nuts, dates, etc. Bake $\frac{1}{2}$ hour in moderate oven. Serve with whipped cream.

—Mrs. C. W. Thomas.

DEVIL'S FOOD

Two cups light brown sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup boiling water, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup butter, 1 tsp. soda, 1 tsp. vanilla, 1 tsp. baking powder, salt.

—Mrs. Van Allen.

DEVIL'S FOOD CAKE

One cup granulated sugar, 1 tblsp. butter, yolk of 1 egg, $1\frac{1}{2}$ cups flour, cream together; boil and add $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cocoa, 1 tsp. vanilla. Stir and add to above 1 tsp. soda in $\frac{1}{2}$ cup sour milk.

—Mrs. A. R. Thompson.

DEVIL'S FOOD CAKE

Two-thirds cup milk, yolk of 1 egg, 1 cup brown sugar, butter size of walnut, $\frac{1}{2}$ cup grated chocolate. Mix well, boil till thick and add to following cake mixture: One-half cup butter, 2 eggs, 1 cup sugar, $1\frac{1}{2}$ tsp. baking powder, 2 cups flour, 1 tsp. soda dissolved in hot water, 1 tsp. vanilla. When still warm put together with ice cream frosting.

—Mrs. Laura Anderson.

DEVIL'S FOOD CAKE

Two eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, 2 cups flour, 1 tsp. vanilla, $\frac{1}{2}$ cup chocolate melted with $\frac{1}{4}$ cup milk and $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ tsp. salt, 1 rounded tsp. soda. Cream butter, sugar and yolks of eggs. Add milk and flour in which the salt and soda is sifted. Add flavoring and chocolate mixture, then whites of eggs, beaten stiff. Bake from 30 to 40 minutes in slow oven.

—Grace A. Moorehouse.

DEVIL FOOD

Custard—One-half cup cocoa, 1 cup brown sugar, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg, 1 tsp. vanilla.

Cake—One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 2 cups flour, $\frac{1}{2}$ cup milk.

Beat all together, then stir in custard. Lastly 1 tsp. soda. Make custard in double boiler. For cake: Cream sugar and butter, then add eggs. Add 1 cup flour, $\frac{1}{4}$ cup milk. Stir well. Then add remainder of flour and milk. Bake 1 hour in moderate oven.

—Mrs. H. C. Meade.

DEVIL'S FOOD CAKE

Grate $\frac{1}{3}$ cake of Baker's chocolate in a bowl, add $\frac{1}{2}$ cup boiling water and 1 tsp. soda, mix and let stand while mixing balance of cake. Two cups very brown sugar, 2 eggs, $\frac{1}{2}$ cup butter, mix well together $\frac{1}{2}$ cup sour milk, $2\frac{1}{2}$ cups flour; mix and put in chocolate.

—Mrs. Marie Beck.

EASY CAKE (To be eaten warm)

One egg, 1 cup granulated sugar, 3 heaping tblsp. butter, 1 cup buttermilk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. soda, 1 tsp. vanilla. Stir eggs, sugar and butter together well; add milk, then flour with soda sifted together. Bake in loaf.

—Mrs. C. S. Selover.

DROP COOKIES

One-third cup butter, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ tsp. soda, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla, $\frac{1}{4}$ cup chopped raisins, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ cup chopped nuts may be added. Cream the butter, add the sugar, then the whole egg; mix well, add the sour milk and vanilla. Mix the baking powder, soda and flour well, add the raisins and add to the first mixture. Beat well. Drop from the spoon on buttered pan about 3 inches apart. Bake in moderate oven.

—Mrs. W. Ross Brown.

EASILY MADE CAKE

Beat 2 eggs, add 1 cup granulated sugar, beat well, add 1 cup flour mixed with 1 tsp. baking powder. Finally add flavoring, 1 cup hot milk in which 1 tblsp. butter has been melted, bake.

FRENCH COFFEE CAKE

Beat an egg and $\frac{1}{2}$ cup sugar until light, then add $\frac{1}{4}$ cup melted butter. Mix and sift $1\frac{1}{2}$ cups flour with level tblsp. baking powder and add alternately with $\frac{1}{2}$ cup milk to first mixture. Turn into a buttered shallow pan, sprinkle with sugar and cinnamon. Bake in moderate oven. Nice to serve with afternoon tea.

—Mrs. Arthur B. Pyke.

GRAHAM MUFFINS

One cup graham flour, 1 tsp. baking powder, 1 tblsp. butter, 1 egg, 2 tsp. sugar. Beat till light. Makes 6 muffins.

—Mrs. W. D. Pudney.

GINGER BREAD

One egg beaten well, $\frac{1}{2}$ cup lard, fill cup with boiling water; $\frac{2}{3}$ cup molasses, fill cup with sugar; 1 tsp. soda dissolved in the hot water; $1\frac{1}{2}$ cups flour, 1 tsp. ginger, $\frac{1}{2}$ tsp. cinnamon, pinch salt. Bake in a moderate oven about 45 minutes.

GINGER BREAD

One cup sugar, 1 cup lard or butter, 1 cup molasses, 1 cup sour milk, 1 tsp. soda, 1 tsp. ginger, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, 3 cups flour, 2 eggs, put in last.

—Mrs. Louise Davidson.

HOT WATER PIE CRUST

One cup lard dissolved in $\frac{1}{2}$ cup hot water, pinch baking powder, $\frac{1}{2}$ tsp. salt, 3 cups flour.

HERMITS

One cup brown sugar, 2 eggs, 1 cup shortening, $\frac{1}{2}$ lb. seeded raisins (chopped), a little citron, $\frac{1}{2}$ cup nut meats (rolled), 1 tsp. each of cloves, nutmeg, cinnamon, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ tsp. soda, 2 even tsp. baking powder, flour to make a batter to drop from spoon.

—Mrs. H. G. Boon.

HOT WATER CHOCOLATE CAKE

Two tblsp. butter, 1 cup sugar, yolk of 1 egg, 2 squares chocolate dissolved in $\frac{1}{2}$ cup hot water, 1 tsp. soda dissolved in $\frac{1}{2}$ cup more hot water, 1 tsp. baking powder sifted with $1\frac{1}{2}$ cups flour, 1 tsp. vanilla. Cover with boiled frosting, using white of egg.

—Mrs. Jane Pierce.

SOFT GINGER BREAD

One cup brown sugar, $\frac{1}{2}$ cup melted lard, 1 cup boiling water with 1 tsp. soda dissolved in it; 1 cup molasses, 1 tsp. salt, 1 tsp. ginger, $\frac{1}{2}$ tsp. cloves, 3 even cups flour, 1 well beaten egg last thing.

—Mrs. Frances Lytle.

RAISIN GINGER BREAD

One-half cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 2 cups flour, 1 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 1 egg, $\frac{1}{2}$ tsp. ground mace, 1 tblsp. ginger, 1 tsp. soda dissolved in hot water, $\frac{1}{2}$ cup sweet milk, 1 cup seeded raisins. Cream $\frac{1}{2}$ cup butter with same amount each of sugar and molasses. Beat until very light, then add 1 egg well beaten, $\frac{1}{2}$ tsp. ground mace and a tblsp. ginger. Dissolve a tsp. soda in small amount hot water, stir into a half cup sweet milk, then add 2 cups flour, with which has been sifted 1 tsp. baking powder and $\frac{1}{2}$ tsp. salt. Add 1 cup seeded raisins, well dredged with flour, beat hard and bake in large pans or in muffin tins.

—Catherine Taylor.

SOLID CHOCOLATE CAKE

Blend 2 cups brown sugar with $\frac{1}{2}$ cup butter; add yolks of 3 eggs and $\frac{1}{2}$ cup sour milk. Melt four squares chocolate in $\frac{1}{2}$ cup boiling water and cool. Add this to other ingredients. Add 2 cups flour, 1 tsp. baking powder, 1 tsp. soda, the beaten white of 1 egg and 1 tsp. vanilla. Bake in loaf.

Icing

Boil $1\frac{1}{2}$ cups sugar with $\frac{1}{4}$ cup water until it forms a soft ball in water; beat into whites of two eggs; add 1 tsp. vanilla.

—Mrs. S. R. Green.

JEW'S FRUIT CAKE

One lb. dates, 1 lb. nuts, 1 cup sugar, 1 cup flour, 1 tsp. baking powder, pinch of salt, tsp. flavoring and 3 eggs. Beat yolks of eggs, sugar, flour, nuts and dates (not broken), baking powder, salt and flavoring, and last add the beaten whites of eggs.

—Mrs. W. W. Holliday.

JAM CAKE

One cup sugar, $\frac{2}{3}$ cup butter, 2 cups flour, 3 eggs beaten separately, $\frac{1}{2}$ nutmeg, 1 tsp. cinnamon, 1 tsp. cloves, 1 tsp. soda, $\frac{1}{2}$ cup sour milk, 1 cup jam (blackberry preferred), but other can be used, or jelly.

—Mrs. P. A. McCaskey.

LAYER CAKE

Use coffee cup for measuring $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup butter, cream together. Three whole eggs. Beat well with sugar and butter, 1 cup sweet milk, stirred in slowly; 2 cups flour (scant) sifted with 2 heaping tsp. egg baking powder. Lemon juice for flavoring. Test out sample in oven—if too light add more milk and flour. Moderate oven. Lemon custard, the same as for lemon pie.

—Mrs. F. J. Harris.

LAYER VELVET SPONGE CAKE

Two cups granulated sugar, 6 eggs, 1 cup boiling water, $2\frac{1}{2}$ cups flour, 2 heaping tsp. egg baking powder. Flavor icing with lemon juice. Beat eggs separately, reserving 3 whites for icing. Beat yolks and sugar 15 minutes, then add the 3 whites of eggs beaten stiff. Add orange or lemon juice for flavoring, then add 1 large cup boiling water, finally the sifted flour with baking powder and sifted 5 times. Bake in moderate oven.

—Mrs. F. J. Harris.

ORANGE CAKE

One-quarter cup butter, 1 cup sugar, 2 eggs, $\frac{1}{4}$ tsp. salt, $1\frac{1}{2}$ cups flour, 2 tsp. baking powder, $\frac{1}{2}$ cup milk, orange flavoring.

Orange Filling

One-half cup sugar, 2 tbbsp. flour, grated orange rind, $\frac{1}{4}$ cup orange juice, 1 tsp. lemon juice, 1 tsp. butter. Cook until thick.

—Mrs. E. B. Reese.

LADY BALTIMORE CAKE

One-half cup butter, scant; $1\frac{1}{2}$ cups granulated sugar, sifted; 1 cup cold water; 3 even cups Igleheart's Swans Down cake flour, sifted three times before measuring; 2 rounded tsp. baking powder; whites of 4 eggs. Flavor with $\frac{1}{4}$ tsp. almond extract and $\frac{1}{2}$ tsp. vanilla, mixed. Cream butter and sugar; add $\frac{1}{3}$ of the water with 1 cup of the flour; beat thoroughly, and add second cup of flour; continue beating; into the last cup of flour sift the baking powder, and add as the others; then the rest of the water; flavor and then cut and fold in the stiffly beaten whites very carefully. This will make 3 layers 12 inches square; or 2 layers 14 inches square. Layer cakes require a hotter oven than loaf cakes.

Filling for Lady Baltimore Cake

Grind together in the meat grinder, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. pecans or English walnuts and $\frac{1}{4}$ lb. raisins. Make a boiled icing of 2 cups granulated sugar, $\frac{1}{2}$ cup water, whites of 2 eggs. Boil sugar and water together gently without stirring until it threads from the spoon; turn this mixture slowly in the stiffly beaten whites of the eggs; beat while turning on the hot liquid; continue beating until of the right consistency to spread; leave out $\frac{1}{3}$ and into the rest stir the fruit and nuts. Spread the fruit icing between the layers and on the top, and over this spread the plain white icing.

This is a most delicious cake and has been much sought after by readers of Owen Wister's interesting story of Lady Baltimore.

—Mrs. J. O. Gordon.

LAYER SPONGE CAKE

Two cups sugar, 4 eggs, pinch salt, $2\frac{1}{2}$ cups flour, 1 tsp. vanilla, 2 tsp. baking powder, 1 cup boiling water. Beat sugar, eggs and salt 15 minutes, add flour, vanilla and baking powder, then boiling water and bake in moderate oven. This makes 3 large layers.

Filling

One egg, $\frac{3}{4}$ cup sugar, tblsp. flour, tsp. vanilla, 1 cup milk, $\frac{1}{4}$ lb. blanched and chopped almonds. Cook egg, sugar, flour and milk in double boiler, and when cold add vanilla and almonds.

—Mrs. T. J. Van Allen.

LEMON CAKE

Lemon jelly cake is delicious prepared as follows: Cream $\frac{1}{2}$ cup butter with 2 cups sugar. Add yolks of 2 eggs. Beat all until very light and add gradually $\frac{1}{2}$ cup milk. Sift a tsp. cream tartar and half as much soda with 2 cups flour and resift several times, then stir the moist ingredients into it and fold through the mixture the whites of the 2 eggs whipped to a very stiff froth. Butter 4 tin plates and divide the batter among them. Let the cakes bake about 20 minutes and spread between the layers a lemon jelly made by beating 2 eggs well and mixing with them a cup of sugar, the juice of $1\frac{1}{2}$ lemons, the grated rind of 1 lemon and 2 tblsp. water. Put the mixture into a porcelain lined pan on the stove, cook over a slow fire for 7 minutes and stir it frequently while cooking. Let the mixture cool before spreading. Ice the top and sides of the cake with a white icing flavored with lemon. Serve fresh, as it deteriorates with keeping.

—Mrs. Walter E. Schutt.

LIGHTNING CAKE

One and one-quarter cups flour, 1 cup sugar, pinch salt, 2 tsp. baking powder, $\frac{1}{4}$ cup melted butter, 2 eggs (save 1 white) in melted butter. Fill with milk. Beat 5 minutes.

—Mrs. O. C. Ranke.

MISSIONARY CAKE

Put into a saucepan the following ingredients: One cup brown sugar, $1\frac{1}{2}$ cups raisins, $\frac{1}{2}$ cup currants, $\frac{1}{3}$ cup crisco, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup fruit juice (canned pears, peaches, etc., or sweet pickle juice), $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ grated nutmeg, 1 tsp. ground cloves, 1 tsp. cinnamon. Boil all together for 3 minutes, then cool; when cold add 2 cups flour to which has been added $\frac{1}{2}$ tsp. baking powder. Add 1 tsp. soda dissolved in a little hot water. Add also 1 cup nut meats. Bake in a slow oven about 50 minutes. Place a pan of boiling water in the oven, directly under the cake tin. This prevents hard crusts.

—Mrs. W. Harper.

NUT CAKE

One and one-half cup powdered sugar, $\frac{1}{2}$ cup butter, whites of 4 eggs, $\frac{2}{3}$ cup cold water, 2 cups flour, 1 tsp. baking powder, 1 cup chopped nuts. Cream butter and sugar, add water and flour alternately, whites, then nuts; and last of all baking powder.

—Mrs. D. C. Keller.

POTATO FLOUR CAKE

Four eggs, 1 cup granulated sugar, 1 tsp. vanilla, $\frac{1}{2}$ cup potato flour, 1 tsp. baking powder. Separate eggs, first taking the yolks and beat, then add sugar, beat again; beat up whites of eggs, add to the mixture, beating again; add vanilla, then add potato flour and baking powder sifted together. Bake in a pan not greased in moderate oven for 40 minutes.

—Miss Charlotte King.

SOUR MILK CAKE—Delicious

Two cups brown sugar, $\frac{3}{4}$ cup butter and crisco mixed, yolks of 2 eggs, 1 cup buttermilk, 1 level tsp. soda, $\frac{1}{2}$ tsp. salt, 1 tsp. baking powder, 2 cups flour. Mix sugar and shortening well together; put soda, salt and baking powder in the flour, sifting well. Put yolks well beaten, into butter and sugar. Add milk, then flour. Bake in 2 layers.

TANSLYS BROWN BREAD

One egg, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups sour milk, 1 tsp. salt, $\frac{1}{2}$ tsp. soda, 1 cup graham flour, 1 cup white flour. Let raise 15 minutes. Bake 40 minutes.

YANKEE COFFEE CAKE

One-half cup shortening, butter and lard, 2 cups brown sugar, 3 cups flour, 1 tsp. cinnamon, 2 tsp. baking powder, 2 well beaten eggs, $\frac{1}{2}$ tsp. salt, 1 cup milk. Mix together the shortening, sugar and flour. Take out one cup of the mixture and add the powdered cinnamon. To the first part add baking powder, eggs, salt and milk. Put in shallow pan and spread over the top the cup of mixture taken out of first part. Bake in quick oven.

—Mrs. Marie Beck, Custodian Sorosis.

RECIPE FOR PIE CRUST FOR ONE PIE

Two cups Fairchilds Velvet flour, $\frac{1}{8}$ tsp. salt, $\frac{2}{3}$ cup lard (scant), 4 tbbsp. cold water. Cut the lard into the flour and salt with a knife, that portion that was moistened first, pushing it to one side of the bowl, wet another portion and continue until all is moistened, using just enough water to hold together. Roll on floured board to fit pan.

—Mrs. Vivian M. Brown.

MRS. AKERS ORANGE CAKE

One and one-half cups sugar, 2 eggs, $\frac{1}{2}$ cup shortening (butter and lard mixed), 1 cup sour milk, 1 even tsp. soda in milk, 2 tsp. baking powder. Grate orange and add to dough. Filling: $\frac{1}{2}$ lb. confectioner's sugar, piece of butter size of a walnut (melted), thin with juice of orange.

PRINCE OF WALES CAKE

One cup brown sugar, $\frac{1}{2}$ cup butter, 2 tblsp. dark molasses, yolks of 2 eggs, 1 cup sour milk, 1 tsp. soda, 1 tsp. cinnamon, a little cloves, 1 cup raisins, 1 tsp. baking powder, 2 cups flour. Bake in 2 layers, frosting between.

—Mrs. H. G. Boon.

WHITE CAKE

One cup sugar creamed with $\frac{1}{2}$ cup of butter, 1 cup milk, 1 $\frac{1}{2}$ cups flour sifted with $\frac{1}{2}$ cup cornstarch, 2 tsp. baking powder. Lastly the well beaten whites of 2 eggs; flavoring to suit.

—Mrs. H. G. Boon..

Frosting

Boil 2 cups brown sugar and $\frac{1}{2}$ cup water until it "spins a hair." Beat the whites of 2 eggs to a stiff froth. Melt 1 square baker's chocolate. Pour hot syrup over whites of eggs, stirring constantly; then add melted chocolate, stir until cool, and put between layers and on top. A few coarsely ground nuts adds to the frosting.

—Mrs. C. S. Selover.

ONE-EGG CAKE (Just fine)

Sift together 1 heaping cup flour, 1 scant cup sugar, 2 scant tsp. baking powder, 1 pinch salt. Into $\frac{1}{2}$ cup melted butter break 1 egg; fill this cup with milk; add this to the dry ingredients and beat well. Flavor.

—Mrs. Nellie Ziegler.

SMALL TWO-LAYER WHITE CAKE

One cup flour, sifted; 1 cup sugar, 2 rounding tsp. baking powder. Sift. In a cup put a piece of butter size of walnut, 1 unbeaten egg and fill with sweet milk. Flavor. Beat thoroughly.

Frosting

One and one-half cups maple syrup, beaten white of 1 egg. Cook.

—Mrs. W. A. Rounds.

SOUR MILK CAKE

One cup sugar, 1 cup buttermilk or sour milk, 1 large tsp. butter, 1 tsp. baking powder, $\frac{3}{4}$ tsp. soda, 1 egg, 2 cups flour, $\frac{3}{4}$ tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, 1 cup raisins.

—Mrs. Elizabeth Blanchard.

PRUNE CAKE

One-half cup butter, 1 cup granulated sugar, 3 eggs, 1 cup prunes, cooked and cut small; 3 tblsp. prune juice, 1 cup sour milk, 1 level tsp. baking soda in the flour; $\frac{1}{2}$ tsp. nutmeg, 1 tsp. cinnamon, 2 cups flour. Beat whites of eggs separately and add to whole mixture last. This makes 2 nice high layers.

—Mrs. M. T. Blaine.

SPICE CAKE

Two cups brown sugar, scant $\frac{1}{2}$ cup shortening, $2\frac{1}{2}$ cups flour, 2 eggs, 1 tsp. soda, 1 cup sour milk, 2 tsp. cinnamon, $\frac{1}{2}$ tsp. allspice, $\frac{1}{2}$ tsp. nutmeg. Keep out white of 1 egg for filling. Take 2 cups granulated sugar, $\frac{1}{4}$ cup water and cook until it threads. Beat into the beaten white of egg and stir in 1 cup of seeded raisins, chopped.

—Mrs. F. J. Warner.

SPICE CAKE

One cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk or cream (if cream use less butter); 2 cups flour, 2 tsp. baking powder, 1 tsp. soda dissolved in cream; 2 eggs, 1 cup raisins, vanilla and spices. Bake in slow oven. Used boiled or plain icing.

—Mrs. J. C. Beardsley.

SPICE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 2 tblsp. molasses, 1 cup sour milk, 2 cups flour, 1 tsp. soda, 1 tsp. cinnamon, cloves, 1 egg. Nuts and raisins if desired. Cream butter and sugar, then add 1 egg. Stir in molasses, also spices. Add 1 cup flour, $\frac{1}{2}$ cup milk, then other cup of flour and remainder of milk. Have raisins well dredged in flour. Use $\frac{1}{2}$ cup raisins. Stir into mixture. Then 1 tsp. soda dissolved in warm water. Bake in layers, moderate oven, $\frac{3}{4}$ hour.

—Mrs. H. C. Meade.

SPICE LAYER CAKE

One cup sugar, 4 tblsp. melted butter, 1 tsp. cloves, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. nutmeg, 1 whole egg and yolk of 1, 1 cup sour milk, $1\frac{3}{4}$ cups flour, 1 tsp. soda, 1 tsp. baking powder. Bake in thin layers.

Icing

One and one-half cups sugar boiled until it threads, then pour in beaten white of egg with $\frac{1}{4}$ tsp. cream of tartar. Add 1 cup chopped nuts, flavor with lemon. Spread between layers and on top. Cream of tartar in icing keeps it soft.

—Mrs. A. T. Merriman.

SUNSHINE CAKE

Six large or 7 small eggs, 1 cup flour, pinch of salt, $1\frac{1}{4}$ cup granulated sugar, $\frac{1}{2}$ tsp. cream tartar, $\frac{1}{2}$ tsp. orange extract. First separate eggs. Beat yolks very stiff. Whip whites to a light froth. Add cream tartar to yolks. Whip until very stiff. Measure and sift sugar once and place around edge of mixing bowl. Fold toward center until sugar is dissolved and no more. Add the beaten whites. Fold until soft, sift flour five times, measure, fold lightly and no more than necessary to dissolve sugar. Light oven and place cake in at once, while oven is cold. It will rise in 30 minutes. Then turn up gas and bake 20 minutes with the slightly increased heat.

—Mrs. C. E. Hoover.

SPICE CAKE (Original)

One cup sugar, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup table syrup, 2 cups flour, 1 level tsp. saleratus, 1 egg, piece of butter size of egg. Season with allspice or any preferred spices. Mix thoroughly and bake in shallow tin about 7 by 10 inches. When done serve in small squares.

—Frances E. Holden.

WHITE CAKE

Whites of 4 eggs, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup butter or crisco, $1\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup cornstarch, $2\frac{1}{2}$ rounded tsp. baking powder. Bake in layers. Any icing desired.

—Mrs. G. R. Wilkins.

SUNSHINE CAKE

Six eggs, 1 cup flour sifted 5 times, $1\frac{1}{4}$ cups granulated sugar, $\frac{3}{4}$ tsp. cream tartar, flavoring to suite taste. Separate yolks from white of eggs, beat yolks until stiff and whites to a foam. Add cream of tartar, beat until stiff. Then add sugar and beat 5 minutes. Add yolks and flavoring last, fold in flour.

—Mrs. H. G. Boon.

WALNUT CAKE

One-half cup butter, 1 cup sugar, yolks of 3 eggs whipped light, $\frac{1}{2}$ cup sweet milk, $1\frac{3}{4}$ cups flour, $2\frac{1}{2}$ tsp. baking powder, whites of 2 eggs whipped stiff, $\frac{1}{2}$ lb. walnut meats broken into small pieces. Mix ingredients in order given, bake in a square pan about 45 minutes, in a slow oven. Cover with White Mountain frosting, lay walnut meats on top and cut in squares, each piece with a whole walnut meat in the center.

—Mrs. F. C. Thornton.

SUNSHINE CAKE

One cup sugar sifted 4 times, 1 cup flour sifted 4 times, whites of 6 eggs beaten stiff with $\frac{1}{2}$ tsp. salt. When half beaten add $\frac{1}{2}$ tsp. cream tartar. Add sugar to eggs and beat. Add 6 yolks and beat. Fold in flour and bake 30 or 45 minutes.

—Mrs. N. J. Akers.

SPONGE CAKE

Yolks of 3 eggs well beaten, $1\frac{1}{2}$ cups granulated sugar, sifted twice. Beat in slowly. Beat in 1 cup flour sifted twice (measure after). Add $\frac{1}{2}$ cup cold water. Beat, beat, beat. Add carefully $\frac{3}{4}$ cup flour and 1 tsp. baking powder (sifted twice). Fold in beaten whites of eggs last. Bake in slow oven 30 or 40 minutes.

—Mrs. C. P. Mebane.

MRS. VAN'S LAYER CAKE

One and one-quarter cups granulated sugar, 3 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 tsp. baking powder. Cream butter and sugar thoroughly. Beat yolks to a stiff froth, stir in, add milk, then beaten whites. Lastly, flour and baking powder. Stir hard.

—Mrs. M. H. Jamison.

WHITE CAKE

One cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, whites of 5 eggs, 2 tsp. baking powder.

—Mrs. J. S. Rutledge.

FROSTING NO. 1

One-half or $\frac{3}{4}$ lb. confectioner's sugar, little less than $\frac{1}{2}$ lb. butter, mix until creamy; add $\frac{1}{2}$ cup strong coffee left from breakfast. Put on cake when cool and place in ice box. Cover with oil paper. If it's a two-layer cake, put half of No. 1 on one half of cake, then mix $\frac{1}{2}$ square Baker's chocolate (melted) with balance of frosting. Little more work, little better taste and look.

—Mrs. Wm. Ross Brown.

CHOCOLATE ICING

Two cups powdered confectioner's sugar, 1 heaping tblsp. cocoa, 1 heaping tblsp. butter. Melt butter and mix above thoroughly, then add boiling water gradually until desired consistency. Be careful adding water as it becomes too thin. You may add more sugar if too much water has been used. Very good and easy to make.

—Mrs. H. H. McCreary.

BOILED FROSTING NO. 2

Boil $\frac{1}{2}$ cup granulated sugar with $\frac{1}{4}$ cup water till it threads from spoon. Beat white of 1 egg to stiff froth. Remove syrup from stove, allow it to cool a little, then add the froth and stir constantly till well mixed. Flavor to suit the taste. Fruit can also be added. One cup seedless raisins chopped and stirred in is most excellent. This frosting must be used at once.

—Mrs. Wm. Ross Brown.

BUTTER FROSTING

One-half cup butter creamed and beaten until foamy. Confectionery sugar to make stiff enough to spread; add 1 tsp. vanilla or flavor with crushed strawberries.

—Mrs. C. P. Mebane.

MOCK MAPLE ICING

One cup sugar and $1\frac{1}{2}$ tblsp. N. O. molasses; white of 1 egg. Put sugar and water in saucepan and boil until it threads in cold water. Beat it slowly into the well beaten egg, and then beat until nearly cool. Spread on cake.

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CUP CAKES

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 tsp. soda, 2 eggs, pinch salt, 1 tsp. cinnamon, 1 tsp. nutmeg, 1 tsp. cloves, 2 cups flour.

—Mrs. E. L. Southern.

DATE BARS

Three eggs, 1 cup sugar, 1 cup flour, pinch of salt, $\frac{1}{2}$ tsp. baking powder, 1 tsp. vanilla, 1 lb. dates, stoned and chopped, 1 cup English walnuts, broken. Beat yolks, add sugar, dates (floured), beaten whites and flour (in which baking powder has been sifted), alternately, then walnuts, salt and vanilla. Bake in thin sheets from 15 to 20 minutes, cut into bar shape while warm.

—Mrs. H. L. McDonald.

DROP CAKES

Three eggs, $\frac{1}{2}$ lb. English walnut meats chopped fine, 1 lb. dates, $1\frac{1}{2}$ cups of brown sugar, 1 scant cup butter, 1 tsp. baking soda; put in 1tblsp. sour milk or water, $\frac{1}{2}$ tsp. cream tartar; put into $2\frac{1}{2}$ cups of flour. Stir all together and drop off spoon into flat pan.

—Mrs. John G. Spencer.

DROP NUT CAKES

One egg, $\frac{1}{2}$ cup flour, 1 cup sugar, 1 cup nut meats chopped fine. Drop on buttered tins a tsp. full at a time, 2 inches apart. Bake in slow oven.

—Mrs. P. B. Sherman.

FRUIT AND NUT CHRISTMAS CAKES

Beat $\frac{1}{2}$ cup butter to a cream; beat in 1 cup sugar, $\frac{1}{2}$ cup each of chopped raisins and chopped nuts, 2 eggs, beaten light without separating the whites and yolks and $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, sifted again with $2\frac{1}{2}$ level tsp. baking powder. Bake in small tins. Decorate with boiled frosting, small, red candies, chopped pistachio nuts (green) and a red candle in a holder.

HERMITS

Two cups dark brown sugar, 1 cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 tsp. soda in little water, 1 tsp. cinnamon, 1 lb. raisins, 1 cup walnut meats, 3 cups flour.

—Mrs. John Schirk.

HERMITS

Two cups brown sugar, $\frac{2}{3}$ cup shortening, cream together; 1 cup thick sour cream, 1 cup chopped raisins, 2 beaten eggs, 1 tsp. soda, 1 tsp. cinnamon, 1 tsp. cloves and nutmeg. Flour to make stiff as can be stirred, drop by tsp. full on buttered pan, leaving plenty of room for them to spread.

—Mrs. C. W. Wangerien.

HICKORY NUT PUFFS

One lb. nut meats, 1 lb. granulated sugar, whites of 6 eggs, whipped, 1 tsp. flour. Drop from spoon in well greased pans.

—Mrs. John Schirck.

GINGER SNAPS

One pint molasses, 1 cup butter, 1 tblsp. soda, 1 tblsp. ginger, boil all together. When cold mix with flour until very stiff. Roll very thin. If not stiff they are of no value. It takes muscle to roll them when stiff enough.

SNOW BALLS

Whites of 4 eggs, $\frac{3}{4}$ measure sugar, $\frac{1}{2}$ measure pastry flour, $\frac{1}{2}$ tsp. cream tartar. Beat eggs half, add cream of tartar, then flour and sugar, sifted and measured. Then add flavoring. Bake in large ring mold $\frac{1}{2}$ hour. Turn out when cool and cut in about 20 small pieces. Take crust off, make in round balls and roll in boiled icing and fresh grated cocoanut.

—Mrs. W. W. Holliday.

COOKIES

Four cups flour, $2\frac{1}{2}$ tsp. baking powder, 2 cups light brown sugar, 1 cup lard; rub together like pie crust. Then add 3 eggs well beaten with 2 tblsp. water.

—Mrs. C. C. True.

COOKIES

Two eggs, 2 large cups granulated sugar, $\frac{3}{4}$ cup sour milk, 1 level tsp. soda, 1 large cup lard, 1 tblsp. butter, 1 tsp. lemon, salt. Flour to roll soft. Sprinkle with sugar.

—Mrs. F. G. Hogan.

COOKIES

Work 1 cupful butter till creamy, then add gradually while beating constantly 1 cup sugar. Add 1 unbeaten egg. Continue beating and add another egg. Then add $\frac{1}{2}$ tsp. soda dissolved in 2 tblsp. milk, a little salt and $2\frac{1}{2}$ or 3 cups flour.

MACAROONS

Whites of two eggs, $\frac{1}{2}$ cup sugar, 1 cup chopped English walnuts. Chop the nuts (which should be very fresh) and mix thoroughly with sugar.

Beat the whites of the eggs very stiff and add to the nuts and sugar, very lightly and quickly.

Drop on unbuttered tins about two inches apart, a small tsp. for each cake. Bake in a very slow oven about 30 minutes.

This recipe will make about 12 macaroons. Good only in cold weather.

—Mrs. C. L. Graber.

COCOANUT COOKIES

One-half cup cocoanut, 1 cup sugar, 1 cup shortening, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ tsp. soda, a pinch of salt and $\frac{1}{2}$ tsp. baking powder in the flour. Roll quite thick and sprinkle with sugar.

—Julia Noville.

CREAM COOKIES

One cup sour cream, 1 cup sour milk, 1 cup shortening, $\frac{1}{2}$ butter and $\frac{1}{2}$ lard, 3 cups sugar, 3 eggs, 3 tsp. soda, level, dissolved in a little warm water; 1 whole nutmeg, grated; flour enough to roll soft as possible. Large recipe.

—Mrs. Eugene Warner.

FILLED COOKIES

One cup sugar, $\frac{1}{2}$ cup butter and lard mixed, 1 egg, $\frac{1}{2}$ cup sweet milk, 1 tsp. soda, $3\frac{1}{2}$ cups flour sifted with 2 tsp. b. p. vanilla. Mix and roll thin, cut out and place the following on half the cookies: $\frac{1}{2}$ cup water, 1 cup chopped raisins, $\frac{1}{2}$ cup sugar, cooked. Add to this 1 tbbsp. flour, mix with cold water and lemon juice. Cook until thick. Cover and bake.

—Mrs. Allport.

MUFFINS

One-third cup butter, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ tsp. salt, 4 tsp. baking powder, 1 egg, $\frac{3}{4}$ cup milk, 2 cups sifted flour. Will make 12 muffins.

—Mrs. L. B. Snow.

SOFT COOKIES

One cup butter, 2 cups brown sugar, 2 eggs, 1 cup sour cream, 1 tsp. soda, 3 cups flour. Put very thin in pan. Cut in squares while hot.

—Mrs. Pudney.

DROP FRUIT COOKIES

One cup shortening, equal butter and lard, $1\frac{1}{2}$ cups sugar, 1 cup English walnuts or pecans, chopped, or 1 cup raisins, chopped (both if desired), 1 cup sour milk, 3 eggs, 1 tsp. soda, 1 tsp. cinnamon, enough flour to make a little stiffer than cake dough.

—Mrs. P. A. McCaskey.

MOTHER'S GINGER COOKIES THAT NEVER FAIL

One pt. molasses warmed with $\frac{3}{4}$ cup lard or butter and $\frac{1}{2}$ pt. brown (dark) sugar; dissolve 1 large tblsp. soda in $\frac{1}{2}$ teacup boiling water. Mix the above and cool. Beat yolks of 3 eggs thoroughly, add to above and cool. Also 1 tblsp. ginger, 1 tblsp. cinnamon, sufficient flour to make dough to handle easily. Bake slowly.

—Mrs. Francis Lytle.

NUT COOKIES

Three eggs beaten separately, 1 cup sugar, 1 tblsp. butter, 1 pinch salt, $1\frac{1}{2}$ tsp. baking powder, 1 lb. dates cut fine, 1 cup nut meats cut fine, $1\frac{1}{2}$ cups flour. Bake in shallow pan, spreading out to $\frac{1}{2}$ inch thickness. When cool cut into strips and roll in confectioner's sugar.

—Mrs. George A. Tinnerman.

OATMEAL COOKIES

One cup sugar, $\frac{1}{2}$ cup lard or butter, 1 egg, $\frac{1}{2}$ cup sweet milk, 1 level tsp. cinnamon, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. baking powder sifted with 2 cups flour, 1 cup uncooked oatmeal, $\frac{1}{2}$ cup chopped raisins. Drop with spoon on buttered tins.

—Mrs. Louise Davidson.

SOUR CREAM COOKIES

One cup sour cream (heavy), $\frac{1}{2}$ cup butter, 2 cups sugar, 1 tsp. soda, scant, 2 eggs, $\frac{1}{2}$ tsp. baking powder, salt, flavoring to taste. Add sufficient flour to make dough to handle easily. Make trial cooky.

—Mrs. Francis Lytle.

DOUGHNUTS

Two eggs, 1 cup sweet milk, 1 cup sugar, 3 tsp. melted lard, 1 tsp. salt, $\frac{1}{2}$ small nutmeg, 3 tsp. baking powder. Flour enough to make a soft dough. Beat the eggs, add the sugar and mix thoroughly; add the melted lard, salt and nutmeg, then the milk. Then gradually add the flour into which the baking powder has been thoroughly sifted. Roll out and cut with a doughnut cutter and fry in hot fat.

—Mrs. C. L. Graber.

CRULLERS

One-quarter cup butter, 1 cup sugar, 1 cup milk, 2 eggs, $\frac{1}{2}$ nutmeg, $2\frac{1}{2}$ tsp. baking powder, flour to stiffen. Mix sugar and butter to a cream, add eggs with milk and flour.

DOUGHNUTS

One-half cup sour milk, $\frac{1}{2}$ cup sour cream, 1 tsp. soda, 1 egg, beaten, 1 cup sugar (scant), light brown, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg, 1 tsp. vanilla, little salt, $\frac{1}{4}$ tsp. baking powder in flour to prevent grease soaking in. Just enough flour to roll on board. Either sour cream and sour milk can be used, or 1 cup sour milk and 3 tsp. shortening. Fry in deep fat.

—Mrs. F. W. Cammann, Jr.

DOUGHNUTS

Three-quarter cup sugar, 1 tblsp. butter, 1 egg, 1 tsp. cinnamon, 2 tsp. baking powder, flour enough to roll. Recipe makes $2\frac{1}{2}$ dozen.

—Mrs. W. D. Pudney.

DOUGHNUTS

Two cups granulated sugar, 1 cup sweet milk, 3 eggs, 1 pt. mashed potatoes, 4 tblsp. melted lard, $\frac{1}{2}$ tblsp. nutmeg, 4 tsp. baking powder. Have lard on hot. Roll all out after it has been made in dough. Cut with cutter. In order to test lard drop one of centers into lard and if it browns nicely, the lard is in condition for doughnuts.

—Miss Agnes O'Neill.

POTATO FRIED CAKES

One pt. hot mashed potatoes, 1 tsp. butter, 2 cups fine gran. sugar, 1 cup sweet milk, 3 eggs well beaten, 3 level tsp. baking powder, 6 cups flour, pinch salt, little grated nutmeg. Stir potatoes, sugar, and butter together, add eggs, milk and 5 cups of the flour, with the baking powder sifted in, reserving 1 cup of flour to use on the board. Add 1 handful chopped blanched almond meats just before rolling out. This makes about 5 dozen fried cakes and they are very good.

—Mrs. F. C. Thornton.



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SHORTCAKES

ORANGE SHORTCAKE

Five oranges sliced thin, 1 cup sugar, let stand; 1 tblsp. butter, beaten; 1 cup granulated sugar; cream; 2 eggs, beaten. Pour this over shortcake after it is made. Put in oven a few minutes.

—Mrs. Burnham.

ORANGE SHORTCAKE

Six oranges sliced thin, cover well with sugar and let stand 2 or 3 hours. Bake six biscuits made from rich baking powder dough, same as you use for strawberry shortcake. Break open and spread with butter, sugar and oranges. Put oranges on top of biscuit and pour some of the juice over each one. Sprinkle pulverized sugar over also and top with whipped cream.

—Mrs. Dorr Warner.

SHORTCAKE

One inch cube of butter, 1 cup flour and little more, 1 heaping tsp. sugar, 1 tsp. baking powder, mix. Stir in beaten egg with equal quantity of milk and little salt. Cut cake in half and butter each before putting in the fruit.

—Mrs. W. A. Galpin.

SHORTCAKE OR MUFFINS

One egg, 1 cup milk, 2 cups flour, 2 tsp. baking powder, 5 tblsp. butter. Break 1 egg into a cup and fill with milk. Put in mixing pan and beat briskly. Add 2 cups flour, 2 tsp. baking powder. Stir thoroughly, then add 5 tblsp. melted butter. Bake in 1 pan for shortcake. Do not split but pile fruit on bottom, when baked. Use patty pans for muffins.

—Mrs. Cora G. Carrel.

PASTRY FOR SHORTCAKE OR MEAT PIE

Two cups flour, $\frac{1}{2}$ tsp. salt, 2 tsp. baking powder, 2 tblsp. shortening, rubbed together. White 1 egg, beaten; then add yolk and beat, then $\frac{3}{4}$ cup milk and pour over the flour. Mix with a silver fork. When done cut shortcake with linen thread instead of knife.

—Mrs. Jackson.



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CRABAPPLE JELLY

One pk. crabapples, wash and cut in quarters. Then put in a kettle, well covered with water. Cook slowly for about 2 $\frac{1}{2}$ hours. Then put in a cheesecloth bag and drain over night. Measure juice and to each cup of juice add 1 scant cup granulated sugar. When juice is boiling add sugar and juice of 1 lemon. Cook about 30 minutes. To secure best results sugar should be heated before being added to juice.

—Mrs. J. H. Wigman.

BAR LE DUC PRESERVE

Eight lbs. currants, 2 cups water; boil until tender, and mash through sieve if desired seedless. Grind and boil peel of 2 lemons and 4 oranges in a little water till tender; drain, mix with currants; add 8 lbs. granulated sugar, and the juice of 4 lemons and 8 oranges; boil 15 minutes; add 1 pt. honey; seal in glasses.

—Mrs. Alice G. Adams.

WIESBADEN STRAWBERRY PRESERVE

Two qts. strawberries, 1 pt. sugar; crush 1 qt. berries, simmer 20 minutes; strain, add sugar, boil until thick. Fill hot glasses with whole, uncooked berries, pour boiling syrup over them and seal.

Mrs. Alice G. Adams.

CONSERVE

One qt. cherries, 1 qt. raspberries, 1 qt. gooseberries, 1 qt. currants. Put 4 lbs. sugar with this and let come to boil slowly. Boil 20 minutes. Add no water.

—Mrs. J. E. Allport.

GOOSEBERRY CONSERVE

Two lbs. gooseberries, 4 cups sugar, 1 lemon, 1 orange, 1 cup raisins. Coarsely grind berries and raisins and peels; add sugar and juices of orange and lemon, cook about 45 minutes. Seal. Rhubarb may be preserved in the same manner.

—Mrs. Alice G. Adams.

RED RASPBERRY CONSERVE

Three qts. red raspberries, 3 qts. red currant juice, 5 lbs. sugar, 2 oranges cut in small pieces, grated rind of 1; 1 lb. seeded raisins, 1 lb. chopped walnuts, added a few minutes before taking from fire. Cook until stiff.

—Mrs. W. D. Pudney.

MARMALADE

One orange, 1 lemon, 1 grape fruit, cut fruit into sections and cut into thin slices across sections. Peel and pulp together. 3 cups water to each cup fruit, allow to stand over night. Next morning put on stove and allow to boil for 2 minutes after coming to boil; allow to stand over night. Next morning add sugar cup for cup, sugar and fruit. Boil for 2 hours or until it jells.

—Mrs. F. G. Hogen.

GOOSEBERRY-RASPBERRY JAM

Two qts. gooseberries, 1 qt. red raspberries, equal amounts of sugar. Put sugar and very little water on to boil until it threads. Then add fruit; cook until thick. Put in jelly glasses and add parafine when cool.

—Miss Charlotte King.

PEACH MARMALADE

Eight peaches, 4 oranges, equal amount sugar. Pare peaches and mash, then add the juice on the oranges and sugar. Boil until thick.

—Miss Charlotte King.

CHICAGO JAM

Two qts. sour cherries, 2 oranges, 1 lemon, 2 lbs. sugar, $\frac{1}{2}$ lb. raisins, 1 lb. English walnuts broken into pieces. Slice the oranges and the lemon into small thin pieces, leaving the peel on. Cook 20 minutes, adding nut meat five minutes before taking from fire.

—Mrs. W. C. Millard.

GRAPE CONSERVE

Three pints Concord grapes, separate pulp from skin. Cook pulp and put through colander to remove seeds. Add skins to pulp with 1 cup water, $1\frac{1}{2}$ pts. sugar, 2 oranges cut in small pieces (rind and all), 1 cup seeded raisins. Cook 20 minutes, then add 1 cup chopped nuts (almonds best), cook until thick enough.

—Mrs. Fred Hibben.

PEACH CONSERVE

Five lbs. peaches, 5 lbs. sugar, 1 lb. English walnuts. Wash peaches but do not pare. Put through meat grinder. Break the peach stones and chop the kernels, together with the walnuts. Cook all until the consistency of jam, stirring constantly to prevent burning. Put in jelly glasses. This is a good way to use up the soft peaches that may not look so well for canning.

SOUTH AMERICAN MAYONNAISE DRESSING

Chill mixing bowl, egg and Mazola Oil. Rub inside of bowl with garlic bean (optional). Break whole egg in bowl together with $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. mustard, $\frac{1}{4}$ tsp. paprika. Mix thoroughly with egg beater before adding oil. When thoroughly mixed add 1 tsp. of Mazola oil at a time until 6 tsp. are used, beating all the time. Then more oil at a time may be added until a cup full of oil has been used.

—Mrs. F. P. Corrigan.

PLUM CONSERVE

Six lbs. prune plums, other kinds too sour; 6 lbs. sugar, 2 lbs. English walnuts, 2 lbs. raisins, 6 oranges, $\frac{1}{2}$ lemon or 1 small lemon, plum kernels. Cut plums in half and remove pits. Place plums in layers with sugar and let stand over night. Extract and strain juice from oranges and lemon. Cut the rind in $\frac{1}{8}$ inch pieces. Cut raisins in half and break nut meats and plum kernels in small pieces. Place all in preserving kettle and boil slowly for 1 hour, or to the consistency of jam. Pour into jars and seal.

—Mrs. G. R. Wilkins.

STRAWBERRY SUNSHINE

Two cups sugar, 1 qt. berries. Let stand several hours. Boil 20 minutes, spread on platters until it is like jelly, which will be in two or three days. Put into jelly glasses.

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JELLIES, PRESERVES, ETC.

PICKLES AND RELISHES

CHERRY OLIVES

Select perfect cherries (sweet cherries are best) leave stems on and wash. Fill jar full, then add 1 cup of vinegar and 1 tblsp. salt to each pint jar; seal.

—Miss Jennie A. Burns.

CUCUMBER PICKLES

One gal. vinegar, $\frac{3}{4}$ cups salt, 2 tsp. ground mustard, 1 tsp. saccharine, 1 cup horseradish, cut in small pieces. Wash cucumbers in the evening, cover with boiling water, let stand over night. In morning pour off water and pack in jars or crocks, if in crocks cover with grape leaves. Put all the ingredients into the vinegar, stir until it dissolves and pour over the cucumbers cold. Very delicious and easy to make.

—Mrs. J. O. Gordon.

CUCUMBER PICKLES

One hundred cucumbers sliced about $\frac{1}{2}$ inch thick, 12 onions sliced. 1 cup salt and let them stand 3 hours, then drain in a bag over night; add—2 cups mustard seed, $3\frac{1}{2}$ qts. vinegar, 1 cup olive oil, 4 cups brown sugar; let stand 2 hours and can cold.

—Mrs. C. S. Selover.

MUSTARD PICKLES

Three qts. small cucumbers, 1 qt. small onions, 1 large cauliflower, 3 stalks celery, 3 large green peppers. Cut in small pieces—let stand in made brine over night—in morning scald same in same brine and strain well.

Dressing for Above

Two qts. vinegar, 3 tblsp. mustard, 2 cups sugar, 2 small tblsp. of tumeric (dissolved in water over night), 1 cup flour; stir mustard and flour with water to smooth paste—dissolve sugar in vinegar on stove and boil—stir in flour and mustard and tumeric, put in vegetables and stir well—when thoroughly heated—seal up.

—Mrs. E. H. Chapman.

CHILI SAUCE

One peck of ripe tomatoes, peeled and chopped fine, 1 qt. of chopped onions, celery, boil 1 hour, then add 1 lb. of brown sugar, $1\frac{1}{2}$ pts. vinegar, 1 tblsp. cinnamon, 1 tsp. allspice, $\frac{1}{4}$ tsp. cloves, 1 large red pepper, 1 dessert spoon of ginger, $\frac{1}{3}$ cup salt, boil all one hour.

MUSTARD PICKLES (Fine)

One qt. of ripe cucumbers cut in small pieces, 1 qt. of green cucumbers cut in small pieces, 1 qt. of green tomatoes cut in slices, 1 large cauliflower divided up, 6 green peppers cut fine, put all in a weak brine for 24 hours, drain, put in a kettle and boil for a few minutes in equal parts of vinegar and water.

Dressing

Six tblsp. of mustard, $1\frac{1}{2}$ cups white sugar, 1 tblsp. of tumeric, 1 cup of flour, $\frac{1}{4}$ lb. of white mustard seed, mix thoroughly and add 2 cups of best vinegar, cook and pour over pickles while hot.

—Mrs. H. M. Chisholm.

MUSTARD PICKLE

Two qts. sliced cucumbers, 1 qt. sliced onions, 1 qt. green tomatoes, 1 large cauliflower or cabbage. Put cucumbers, tomatoes and cauliflower, or cabbage, in brine over night. In the morning scald all vegetables, with 2 large green peppers added, in the brine. Drain. Dressing: to 3 qts. vinegar, add 2 cups brown sugar and 1 cup flour, 6 oz. of ground mustard. Mix well together and scald, then pour over vegetables and stir well. Cucumbers and tomatoes should be pared.

—Mrs. G. R. Wilkins.

OIL PICKLE

Four doz. small cucumbers—cut thin on cutter, 1 qt. vinegar, $\frac{1}{4}$ tea cup salt, $\frac{1}{2}$ tea cup sugar, $\frac{1}{2}$ tea cup of white mustard seed, $\frac{1}{2}$ tea cup of black mustard seed, 2 tblsp. celery salt, 1 cup pure olive oil. Mix all and pour over cucumbers, let stand over night. Seal in jars.

—Mrs. Ivan Yoder.

ENGLISH CHOW CHOW—Excellent

Two qt. small cucumbers, cut in small pieces, 1 qt. small onions, 1 qt. small green tomatoes, 1 head cabbage sliced coarsely, 1 head cauliflower, cut in small pieces, sprinkle sparingly with salt. Let stand over night. Drain off all brine. Put in preserving kettle, add 3 tblsp. mustard seed, 2 celery seed, 2 whole allspice, 2 whole cloves, 4 coffee cups sugar, 2 tblsp. ground mixed mustard. Pour over enough cider vinegar to cover. Let simmer till tender. Stir in an ounce of tumeric before sealing. It improves in flavor the longer it is kept.

—Mrs. Dorr Warner.

SWEET WATER MELON PICKLE

Peel and boil in $\frac{1}{3}$ water $\frac{2}{3}$ vinegar until you can pierce with a straw, drain in colander; then to 1 qt. of vinegar add 3 lbs. brown sugar, 2 oz. cinnamon, 1 oz. cloves, $\frac{1}{2}$ oz. mace. Let vinegar, sugar and spices boil about 15 minutes. Then put in the rind and boil a little but not too soft. Take them out and let the syrup boil few minutes longer. Then pour over the rind and be sure it is well covered with syrup. The thicker the rind the better. Remove the pink pulp inside rind.

—Mrs. Clara A. Hower.

CANDIED APPLES

Put in butter, size egg, 1 cup light brown sugar and $\frac{1}{2}$ cup water in frying pan and boil till sugar dissolves. Cut apples in half without peeling, remove core and place flat side down in syrup, cover and cook till done. Place on platter and after syrup cooks, pour over apples. Serve with meats.

—Mrs. Fred Hibben.

SPICED APPLES

Take enough Baldwin apples to make about 2 qts. sliced $\frac{1}{2}$ in. thick. Core apples but do not remove parings. 3 cups sugar, 1 lb. little red cinnamon candies, add enough water to cook apples. Serve with red or green cherry in center of each slice of apple. If allowed to stand in syrup two or three days will improve quality.

—Mrs. Charles B. Stauffer.

CATSUP

One peck tomatoes washed and cut fine. Then put on to cook; with 4 onions, celery and 1 green pepper, cook until soft, then put through a sieve. Put on and cook about $\frac{1}{2}$ hour, then add 1 cup of vinegar, $\frac{1}{3}$ cup salt, nearly 1 cup sugar, cayenne pepper (to suit taste), 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, $\frac{1}{2}$ tsp. ginger. Cook all 1 hour.

—Mrs. Wm. Ross Brown.

CUCUMBER CHIPS

One hundred small cucumbers, 1 qt. small onions; peel onions, slice both very thin, add $\frac{1}{2}$ cup salt; let stand 3 hours; drain well.

Dressing

Mix thoroughly 1 cup olive oil, 10 cents' worth white mustard seed, same of black mustard seed, $\frac{1}{2}$ tblsp. celery seed, 2 qts. cider vinegar. Pour this over mixture. Bottle cold.

—Mrs. Thorne.

CHILI SAUCE

One-half bu. tomatoes, 8 red onions, 5 sweet green peppers, 3 sweet red peppers, 2 red long peppers, 2 pts. vinegar, 1 tsp. ground mustard seed, $\frac{1}{2}$ tsp. ground allspice, $\frac{1}{2}$ tsp. ground cloves, 1 tsp. ground nutmeg, 4 tsp. salt, $\frac{1}{4}$ tsp. cinnamon, 1 $\frac{1}{2}$ cups brown sugar; boil 3 hours.

—Mrs. Ivan Yoder.

CHRISTMAS RELISH—(Red, Green and White)

Chop six red peppers, 6 green peppers, 6 onions, 1 stalk celery; pour boiling water over, let stand 5 minutes, drain. Heat 1 $\frac{1}{2}$ cups vinegar, 1 cup sugar, 2 even tblsp. salt; add chop, let come to a boil. Seal.

—Mrs. Alice G. Adams.

CORN RELISH

One and one-half doz. ears of corn, 3 red or green peppers, 6 onions, 1 head cabbage, $\frac{1}{4}$ lb. white mustard seed, 2 lb. granulated sugar, 2 tsp. flour, $\frac{1}{2}$ cup salt, 2 qts. vinegar, $\frac{1}{2}$ tsp. tumeric, $\frac{1}{2}$ oz. celery seed. Grind (except corn) with coarse grinder, mix and boil 20 minutes.

—Mrs. E. A. Hotchkiss.

CORN RELISH

One doz. ears of corn, 1 head of cabbage, 4 good sized onions, 2 red peppers, 1 $\frac{1}{2}$ cups brown sugar, 2 level tblsp. mustard, $\frac{1}{4}$ cup salt, 1 $\frac{1}{4}$ pts. vinegar. Boil from 10 to 15 minutes. A relish for oysters or meats; all has to be cut up fine.

—Mrs. Wiles.

GINGER PEARS

One pk. pears peeled and sliced very thin, 6 lemons, 4 peeled, 2 unpeeled and sliced very thin, 8 lbs. granulated sugar, $\frac{1}{2}$ lb. prserved or candied ginger. Put the ingredients in alternate layers and let stand over night. Simmer for 5 or 6 hours. Add no water.

—Mrs. W. C. Millard.

GINGER PEARS

Eight lbs. duchess pears (diced), 8 lbs. sugar, 4 lemons, 1 jar Canton preserved ginger—25 cents. Boil whole lemons in enough water to cover until soft, after washing the lemon well. Use water that is left to start sugar and pears, cut lemons into dice, and add to pears after they have cooked an hour, add ginger cut in small pieces; cook until thick.

—Mrs. Clara A. Hower.

GINGERED PEARS

Eight lbs. of cored and sliced pears, 4 lbs. of sugar, $\frac{1}{4}$ lb. of preserved ginger cut in small pieces. Let mixture stand over night. In the morning add 3 lemons sliced thin. Cook slowly for 3 hours and seal in small jars.

—Mrs. G. R. Wilkins.

GINGER PEARS

Eight lbs. of pears cut in dice, 6 lbs. granulated sugar, 1 qt. of water, 1 lb. preserved ginger, 3 lemons sliced thin. Cook slowly 2 hours or until pears are deep amber color.

—Mrs. Charles H. Cooper.

JINJAPPA (Perversion of "Ginger Apple")

Two and one-half lbs. chopped or chipped sour apples—a firm, clear variety; 1½ lbs. light brown sugar, 1½ lemons, juice and rind, 1½ oranges, juice and rind, ½ ounce powdered white ginger-root. Enough water to prevent burning. Cover and cook slowly until a clear, heavy preserve. Seal.

Pears may be preserved in the same manner.

—Mrs. Alice G. Adams.

PEPPER HASH RELISH

Twelve green peppers, 12 red peppers, 12 large onions. Chop and cover with boiling water for 10 minutes. Drain and cover again with boiling water for 10 minutes—drain. Cook 20 minutes with 1½ pints vinegar—sometimes a little more is neccssary. 1½ cups brown sugar, 3 tblsp. salt. Place in jars or small pots for future use. Best to seal.

—Mrs. Frances Lytle.

RUBY-FLECKED WHITE RELISH

Twelve large cucumbers, 8 large onions, sliced thin; 3 red peppers, chopped; add 5 cups vinegar, 3 large tblsp. white mustard seed, 1 tblsp. salt, 3 cups sugar; boil 15 minutes; add 2 tblsp. mustard and 1 tblsp. flour smoothed with 1 cup vinegar; boil up; seal.

—Mrs. Alice G. Adams.

CUCUMBER AND ONION PICKLES

Fifty medium sized cucumbers sliced, do not pare; then slice one quart small onions; mix and sprinkle with 2 tblsp. salt and let stand over night, drain; scald them with hot vinegar and drain again, then pack them in jars and pour over them hot, the following: 3 pts. vinegar, 1 tblsp. black pepper, 1 oz. celery seed, 1 oz. white mustard seed. Seal. Simply fine.

—Mrs. L. B. Snow.

BUTTER BEAN PICKLE

One pk. butter beans cut into one inch lengths. Cook until tender in weak salt water, drain. Take 3 pts. vinegar, 2½ lbs. sugar; when boiling add ½ cup mustard, 1 cup flour well blended in cold vinegar, 2 tblsp. tumeric, 1 tblsp. celery seed. Cook five minutes and pour over beans. Put up in jars same as fruit.

—Abbie.

SPANISH HOT

Thirty good sized ripe tomatoes, 10 green peppers, 11 cups vinegar, 10 onions, 1 red pepper, 5 cups granulated sugar, 5 tblsp. salt, 1 package pepper. Chop all fine and cook 3 hours and can. This is fine.

—Mrs. M. A. Howlette.

VENISON JELLY

One pk. grapes not too ripe, picked from the stems; 6 lbs. of sugar, 1 cup of whole cloves, 1 oz. stick cinnamon. Cook grapes, vinegar and spice until grapes are soft, then proceed as with any jelly. This is very fine to serve with meats.

—Miss Carrie E. Jewett.

SWEET CUCUMBER PICKLES

Wash cucumbers, make a strong hot brine and pour over the cucumbers. Pour off and heat up for 4 mornings. The fifth morning wash the cucumbers and pack in glass cans, pour on ¾ cup brown sugar to each qt. can. Heat vinegar and pour over seal.

—Miss Charlotte King.

CORAL SALAD

Two cups shredded pineapple, 2 cups celery diced, ½ cup chopped pimento. Dressing: 3 egg yolks, ½ tsp. salt, ¼ tsp. pepper, 1 tsp. sugar, ⅔ tsp. dry mustard, 7 tblsp. vinegar, 1 tblsp. butter; boil. When ready to serve put in 1 cup whipped cream and mix with above.

DILL & SALT PICKLES

One-half doz. dill pickles, ½ doz. salt pickles cut in small pieces, 2 cups sugar, 1 tsp. celery seed, 1 tsp. white mustard seed, 2 doz. cloves. Put weight on for 2 days, then ready for use.

COLD SPICED CHERRIES

Seed as many as you wish, cover with vinegar. Let stand 48 hours. Drain well in colander, use as much sugar as cherries, add cinnamon and cloves, stir occasionally until sugar is dissolved. Put in jars.

RED PEPPER HASH

Twelve red peppers, 12 green peppers, 15 large onions, 1½ cups sugar, 3 tblsp. salt, 3 pts. vinegar. Chop up peppers and onions, cover with boiling water 5 minutes. Drain and cover again with boiling water 10 minutes. Drain, mix with vinegar, boil 20 minutes. Put in jars.

—Mrs. S. D. Corlett.

TAIL END OF THE GARDEN

Use what you have of the following: Lima beans, cauliflower, cucumber pickles, onions, celery, peppers, carrots. Cook each separately in salt water (except peppers). When tender, put together and add either white mustard seed and spices or a mixed spice and put in sweetened vinegar and when heated through can for use.

BEVERAGES

DELICIOUS HOT CHOCOLATE

One-half cup cocoa, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ tsp. salt. Mix well together and add gradually 1 pt. boiling water. Stir over fire 3 minutes. Add 1 qt. boiling milk and boil 5 minutes. Add 1 tsp. vanilla and beat 3 minutes. Will serve 12 persons.

—Miss Helen Sheridan.

GRAPE JUICE

Wash and stem 1 qt. grapes (1 qt., after stemmed). Drop same in 1-gal. jug, add 3 lbs. melted sugar to grapes, then fill up jug with boiling water. Seal and let stand for 2 weeks or longer. Delicious drink. (Any kind of grapes.)

—Mrs. E. H. Chapman.

GRAPE JUICE

Take 3 pts. grapes (after removing from the stem), put into a gallon jug, which has been thoroughly sterilized. Then pour over them hot syrup made from 2 lbs. sugar and fill jug with boiling water. No sealing necessary. Let stand 6 to 8 weeks before using.

—Mrs. Tarbell.

PINEAPPLE LEMONADE

One pt. water, 1 cup sugar, 1 qt. ice water, 1 can grated pineapple, juice of 3 lemons. Make syrup by boiling water and sugar 10 minutes; add pineapple and lemon juice, cool, strain and add ice water.

—Mrs. H. J. Hartzell.

PINEAPPLE VINEGAR

Cover sliced pineapple with 1 pt. of pure cider vinegar, let stand 3 or 4 days then mash, strain through cloth as long as it runs clear; to 1 qt. of juice add $1\frac{1}{2}$ lbs. sugar. Boil all together 10 minutes. Skim carefully. When cool, bottle it, 1 tbbsp. of syrup to 1 glass of ice water. Blackberries, raspberries, and, in fact, any kind of highly flavored fruit is fine.

—Mrs. Chas. Musselman.



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BEVERAGES

CONFECTIONERY

CANDY

Sugar 3 cups, white Karo $\frac{3}{4}$ cup, water $\frac{1}{2}$ cup, white of 2 eggs, 1 cup of nuts. When sugar, Karo and water are boiled enough to make a soft ball take out one cup of the syrup and stir into the beaten whites of eggs. Then stir all together until it sugars. Add the nuts just before spreading on buttered plates.

—Mrs. J. O. Gordon.

CHOCOLATE CARAMELS

Four cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cake chocolate. Boil until it forms a hard ball in water.

—Harriet Colcord.

STUFFED DATES

Remove seeds from dates and put in $\frac{1}{2}$ English walnut; press together and roll in pulverized sugar.

—Mrs. J. A. Green.

CARAMEL FUDGE

Three cups light brown sugar, $1\frac{1}{2}$ cups sweet milk. Pinch of soda in milk before putting with sugar. Pinch of cream of tartar after begins to boil. 1 tblsp. butter when almost done; 1 tsp. vanilla (2 if desired). Cook until forms soft ball in water. Add 1 cup nuts, chopped fine, if desired.

—Mrs. W. H. Chubb.

CHOCOLATE FUDGE

Two cups sugar, $\frac{1}{2}$ cup milk, 2 squares bitter chocolate. Put ingredients in sauce pan, stir over fire until dissolved, bring slowly to boil and let boil, stirring occasionally until it will form a soft ball when tried in cold water. Take off fire, add large lump butter, pinch of salt and tsp. of vanilla and $\frac{1}{2}$ cup broken nut meats (if desired). Beat until thick and pour into buttered pan.

—Mrs. Frank Dixon.

DIVINITY CANDY

Stir together 3 cups sugar, 1 cup Karo, 1 cup boiling water; then boil without stirring until it hardens in water. Let stand until it stops bubbling; beat into 2 stiffly-beaten egg-whites until stiff. Add 1 cup chopped nut meats, 1 tsp. vanilla and pinch of salt while beating. Loaf in buttered pans.

—Mrs. Alice G. Adams.

DIVINITY CREAM

One-half cup corn syrup, $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup water; boil until soft ball and put in white 1 egg, beaten stiff, $\frac{1}{2}$ cup chopped nuts and vanilla.

—Mrs. Kenneth Taylor.

HONEY CANDY

Healthful and beneficial for coughs.

Two cups honey. $1\frac{1}{2}$ tblsp. vinegar, $\frac{1}{2}$ tsp. soda, 1 tsp. lemon extract, butter $\frac{1}{2}$ size of walnut. Boil honey, butter and vinegar until it hardens when dropped in cold water, then stir in soda and extract. Cool in buttered tins, mark and cut in squares.

—Mrs. Alice G. Adams.

HONEY SEA FOAM

Boil 2 cups sugar, $\frac{1}{3}$ cup honey, $\frac{1}{3}$ cup water until it threads. Pour syrup over 2 well-beaten egg-whites, beat until crystallized. Cool, add 1 tsp. vanilla, drop from tsp. on buttered paper.

—Mrs. Alice G. Adams.

DATE NUT KISSES

Beat 2 egg-whites stiff; add 1 cup powdered sugar, 1 cup chopped meats, 1 cup chopped dates. Drop from tsp. on buttered pans, bake a delicate brown in slow oven. Makes 30 kisses.

—Mrs. Alice G. Adams.

NOUGAT

First part—1 cup sugar, $\frac{1}{4}$ cup warm water. Second part— $2\frac{1}{2}$ cups sugar, 1 cup corn syrup, $\frac{1}{4}$ cup warm water. Put both parts on stove at same time. While they are boiling beat whites of 3 eggs very stiff. Test first part and when it crackles in cold water pour over the beaten whites of the eggs and beat well. In the meantime test second part and when it crackles in cold water beat into first part. Beat thoroughly and when mixture begins to stiffen beat in 1 cup chopped nut meats, 1 tsp. of flavoring and $\frac{1}{2}$ tsp. salt. Pour into buttered pans and smooth down.

—Mrs. L. B. Snow.

PINOUCHI CANDY

One cup milk, 4 cups light brown sugar, 3 tblsp. butter. Cook slowly until it hardens in water. Remove from fire and beat in rapidly 1 cup chopped nuts. When thick and creamy, spread on buttered pans and mark off into squares.

—Mrs. Alice G. Adams.

NUGUTINA CANDY

Two large tblsp. glucose dissolved in a little water; when hot put in 3 pts. sugar. Cook until it forms a soft ball in cold water. Beat slowly into two stiffly-beaten egg-whites, until smooth. Add 1 cup chopped nuts, candied cherries and pineapple if desired. Beat well and pour into box lined with waxed paper.

—Mrs. Alice G. Adams.

OPERA CARAMELS

Two cups granulated sugar, $\frac{3}{4}$ cup milk, butter size of walnut, 2 tsp. vanilla. Place the ingredients in a granite sauce pan and boil; when candy forms a soft ball remove from the stove and place pan in cold water for a few minutes, then stir until creamy, pour on buttered tin, and cut into squares; chopped nuts or cocoanut added while stirring makes it very nice.

—Miss Charlotte King.

CREAM TAFFY

Two cups granulated sugar, $\frac{1}{2}$ cup water, 2 tblsp. vinegar, 2 tblsp. cream, with pinch of soda. Pinch cream of tartar after comes to a boil. 2tblsp. butter after comes to a boil. Flavor to taste. Cook until it first begins to thread in cold water. Pull when cool.

—Mrs. W. H. Chubb.

MAPLE FUDGE

One-quarter lb. maple sugar, 2 cups granulated sugar, $\frac{1}{4}$ tsp. cream tartar, 2 tblsp. butter, $\frac{2}{3}$ cup milk. Mix ingredients in the order named, cook until candy forms a soft ball when a little is dropped in a glass of cold water. Remove from fire, let it cool, when cool beat until it becomes creamy. Pour into buttered pan.

—Mrs. W. Ross Brown.

SOUR CREAM CANDY

Two cups brown sugar, $\frac{1}{2}$ cup sour cream (or $\frac{1}{2}$ cup sour milk and 1 tblsp. butter), 1 tsp. vanilla, $\frac{1}{4}$ tsp. cream of tartar. Mix the sugar, cream of tartar and the sour cream or milk, cook until a soft ball is formed in cold water, remove from fire, allow to cool slightly. Beat until creamy and pour in a well buttered pan.

—Mrs. W. Ross Brown.

MISCELLANEOUS

HOME-MADE BAKING POWDER

Eight ounces cream of tartar, 4 ounces baking soda, 4 ounces cornstarch. Place all in flour sifter and sift at least 10 times. Put in tight can and use same as that you buy. Price about $\frac{1}{3}$ as much as when purchased at the grocery. If made carefully and used properly, this is as good as the best patented baking powder.

—Mrs. Walter E. Schutt.

BAKING POWDER

Sixteen oz. cornstarch, 8 oz. bicarbonate soda, 5 oz. tar-
taric acid. Mix thoroughly and keep in a dry place; stronger
than Royal.

MAGIC LINIMENT

One egg beaten very light, add 1 pt. turpentine, let stand
over night. In the morning add a pt. of vinegar and shake
well. Improves with age. Excellent for quakes and stitches.

FOR INFLAMMATORY RHEUMATISM

One pt. sweet oil, dissolve in it one oz. of saltpeter. Bathe
affected parts.

FOR RHEUMATISM

To 1 pt. gin add $\frac{1}{2}$ oz. saltpeter. Dose: 1 tblsp. 3 times
a day.

TESTED RECIPE FOR MAKING STUBBORN CLOCK GO IF NOT BROKEN OR WORN OUT

Lay on warm register for about 15 minutes. This thins
the thickened oil. Now lubricate the works. I've done it
often.

—Mrs. Clara A. Hower.

MOTH PREVENTIVE

Ten cents worth Paris green, 5 cents worth powdered
salts of ammonia, 5 cents worth carbolic acid, $\frac{1}{2}$ pt. table salt.
Put in box and shake until well mixed. Sprinkle along edge
of closet floor.

—Mrs. G. R. Wilkins.

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